

Tropical Sago Pudding Serves 5 – 6

Ingredients

½ cup	Sago
2 ½ cups	Water
Pinch salt	
¾ cup	Lite coconut milk
3 T	Palm sugar (or white sugar)
	Fresh seasonal fruit to serve

Method

Rinse sago in cold water to remove excess starch and drain.

Bring sago, salt and water to the boil, stirring constantly.

Simmer 7 – 8 minutes until thick and the sago pearls have turned translucent.

Remove from heat and stir in the sugar and coconut milk. Pour into bowls and serve warm, or chill.

It is delicious either warm or cold. Top with extra coconut cream if desired, and fresh fruit.

