



Tapioca Sweet Soup

INGREDIENTS

- 1 cup tapioca pearls
- 200g purple yam or sweet potato (diced)
- 140g sugar bananas (diced)
- 140g palm sugar
- 200ml coconut milk
- 200ml coconut cream
- ½ tsp pandan syrup

Toppings

- ½ tin green grass jelly
- ½ tin jackfruit



Serves: 8



Prep Time: 10 min



Cooking Time: 20 min

METHOD

1. Add water to a medium saucepan, and bring to a boil. Use a lot of water when cooking your tapioca, to ensure they don't stick together.
2. Sprinkle the tapioca pearls in the water while stirring. Cook for about 15 min or until the pearls are almost all translucent.
3. Strain, and rinse well with running cold water.
4. Add purple yam/sweet potato, palm sugar, and 2 cups of water to a pot on medium-high heat. Allow the yam/sweet potato to cook through. (This should take about 10-12 minutes).
5. Once the vegetables are cooked through, add the coconut milk, coconut cream and pandan syrup.
6. Bring to a boil, then turn off heat.
7. Add the Tapioca pearls, bananas, sliced jackfruit and diced green grass jelly and stir to incorporate.
8. Serve hot, or refrigerate and eat as a cold dessert.



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