



Sagu – Wine Tapioca

NIBBLEDISH CONTRIBUTOR

Ingredients

In the state of Rio Grande do Sul there is common among the options for the Sagu dessert with cream, children love. The recipe is to lumps of starch from cassava (tapioca or) cooked in wine and sugar. The dessert usually served with cream English or chantilly. - 1 cup of sago (Tapioca Pearls - found in supermarkets) - 4 cups of water - 3 cups of red wine - 1 cup sugar - 1 stick of cinnamon - 4 Cloves (lavangam)

Instructions

1. Place the pot in a sago. 2. Cover with water and let the sauce for an hour. 3. Add the cinnamon and clove. Call the fire. Cooking the sago for about 30 minutes until the lumps are transparent. 4. Then add the wine and sugar. Mix for approximately eight minutes not to lay at the bottom of the pot. If the liquid is too thick, add a little boiling water. 5. Off the fire, transfer to a compota. After Serve cold with chantilly or English cream. - Optional English Cream - 500 ml of milk - 6 gems - 1 cup of tea, sugar - Fava of vanilla (or 1 spoonful of tea, essence of vanilla) In a saucepan founded, boil the milk with the vanilla. In another bowl, beat together the yolks with the sugar until muar the tone for clearer. Add the yolks and milk slowly, mixing continuously. Back milk with the gems to the fire and down, always stirring, until reaching the point of syrup desired.