



Getuk Ubi (Pounded Tapioca)

NIBBLEDISH CONTRIBUTOR

Ingredients

1) 1kg Tapioca 2) 1 cup Orange sugar 3) Salt to taste TOPPING: 1 Whole coconut without skin. Grate and add salt Steam for 5 minutes.

Instructions

1) Peel off tapioca's skin and wash cleaned. 2) Heat heavy pot and boil the tapioca until cooked. 3) Once, tapioca became soft, strain till dry. 4) Mixed with orange sugar and pounded until all turned to orange colour. 5) Cut cube and topping with grated coconut without skin. 6) Serve while hot.