



Green Bean dessert (bubur kacang hijau)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup green beans
- 1 cup tapioca balls (color)
- 1 can coconut milk
- 1 pcs of palm sugar
- a pinch of salt
- a quart water

Instructions

- soak green beans over night before cooking, this may soften beans
- boil green bean with quart water and palm sugar for about 2 hours
- after that add coconut milk
- soak tapioca ball with a little bit water till it bigger.
- Add too the cooking, let it simmer and thicken soup.
- ready to be serve cold or warm