



Ginataang Bilo-Bilo (Filipino)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup glutinous rice flour
- 1 cup sugar
- 3 cups coconut milk, diluted with $\frac{1}{2}$ cup water

- 1 cup sugar

- 2 cups large pearl tapioca
- 1 $\frac{1}{2}$ cups coconut cream
- 1 cup jack fruit, cut into strips
- 3 pcs. ripe Saba Bananas, peeled and cut into 5

- 3 pcs. Sweet potato, cut into cubes

Instructions

1. Blend flour and water blend them into dough. Shape into balls measuring $\frac{1}{4}$ inch in diameter.
 2. In a large pot, bring coconut milk, sugar, sweet potato, jack fruit and tapioca to a boil. When tapioca turns transparent in color, add the rice balls and saba banana.
 3. Add remaining pure coconut milk when the rice balls are soft and firm. Boil for 5 more minutes.
 4. Serve hot.
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