



## 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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