



## Philipino dessert ( Bilo-Bilo)

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 1 banana ( dice)
- 2 medium sweet potato (dice)
- 1/2 can jack fruit ( dice)
- 1 can coconut milk
- 3 can of water
- 50 gr pearl tapioca
- 50 gr glutinous rice powder ( to make balls)
- 20 gr glutinoud rice powder ( mix in coconut water)
- food coloring (green)
- salt

### Instructions

- In a deep large pot, boil coconut milk with 3 cans of water ( use coconut milk can as measurement) and a pinch of salt.
  - In a plate mix 50gr glutinous rice powder with 1/3 cup water and food coloring. make a small balls.
  - Add, sweet potato, banana , sugar and glutinous balls in coconut milk.
  - Soak tapioca pearl in water, so it will grow
  - After grow, add to the coconut milk, let it simmer
  - Add jack fruit, delute the 20gr glutinous rice powder with a little bit water, stir it till all mix well and pour slowly into coconut milk mixture.
  - Let it boiled till thicken
  - Serve hot
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