



Tapioca pearls with mango and coconut milk

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup of tapioca pearls
- 1 cup of water plus 1,25 cup of water
- 1 cup of coconut milk
- 1 big, ripe mango, peeled and cubed
- 1/2 teaspoon of salt
- sugarcane melasse (or maple syrup), according to taste

Instructions

1. Soak tapioca pearls in 1 cup of water about 10 minutes.
2. Add 1,25 cup of water, bring to boil, reduce heat and keep simmering about 15 minutes till tapioca is soft and translucent.
3. Remove from heat and keep in pot about 10-15 minutes.
4. Serve 2-3 spoons of cooked tapioca poured with sugarcane melasse (or maple syrup) poured with coconut milk and sprinkled with mango cubes.