



# COCONUT TAPIOCA PUDDING WITH MANGO

**Serves**  
6 cups

**Prep**  
35-40 mins

**Cook**  
15-20 mins

## Method

### Pudding

Soak tapioca in coconut milk for 30 minutes in a medium sized saucepan.

Whisk in sugar, salt, egg yolk and a few drops of vanilla extract

Place saucepan over medium heat until mixture begins to simmer, and then reduce to a low heat. Cook for around 15 minutes until the mixture thickens, stirring frequently.

Remove from heat and stir in the remaining vanilla extract.

Pour into pudding cups to chill overnight. If needed sooner, chill for several hours

### Mango topping

Blend the mango, sugar and lime juice until smooth and refrigerate until required.

Serve your pudding with a table spoon of mango puree on top

## Ingredients

### Pudding

70g small pearl tapioca  
560ml coconut milk  
1/4 tsp table salt  
1/2 tsp vanilla extract  
1 egg yolk  
60g caster sugar

### Mango puree topping:

1 peeled and pitted ripe mango (roughly chopped)  
Juice of 1/2 a lime  
50g shredded coconut  
2 tsp caster sugar

### Top tip

Add whipped cream and a few gratings of lime zest for an extra special touch.