

COCONUT TAPIOCA PUDDING WITH MANGO

Serves	Prep	Cook
6 cups	35-40 mins	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