

TONG CHAN

Registered Ordinary Partnership

Sago Coconut Dessert



Ingredients:-

80 grams sago (small pellets)
2 cups water
80 grams sugar
½ cup young coconut cut in small pieces
½ cup sweet corn in grain
1 cup coconut milk
¼ teaspoon salt

Method:-

- 1 Put the clean sago in hot water on medium heat and stir vigorously for sago to separate and cooked with white spot in the middle. Add sugar and let it melt
- 2 Put in coconut and sweet corn and mix them well
- 3 Gently boil the coconut milk and add salt
- 4 Serve on dessert bowl with cooked sago topped with a bit more coconut milk