

TONG CHAN

Registered Ordinary Partnership

Sago Stuffed Fruits Dessert



Ingredients:-

150 grams	sago (small pellets)
½ cup	boiling water
1 cup	sugar
1 cup	water
½ cup	pineapple (in small square pieces)
½ cup	cantaloupe (in small square pieces)
½ cup	apple (in small square pieces)
1 cup	coconut milk
½ tea spoon	salt

Method:-

- 1 Clean sago through sieve and put in boiling water; stir before let it rest for 30 minutes. Mold them together with hands. If they become dry, sprinkle with some water.
- 2 Melt sugar in water on low heat then remove from stove.
- 3 Spread sago to thin cover and wrap fruit inside.
- 4 Boil stuffed sago until cooked. Put them in cold water immediately then put them in clear syrup (from ½ cup melted sugar mixed with ½ cup water)
- 5 Boil coconut milk on low heat, add salt while stir continuously
- 6 Serve stuffed sago with cooked coconut milk; syrup and crushed ice