



Suan Dusit International Culinary School
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Thai Menu
Code _____

Menu : Sago pudding with taro, young coconut meat and coconut milk topping

Section : Dessert

Portion : 6

Preparation Time : 25 mins



(Picture : Raw Materials / Ingredients)

(Picture: Presentation)

Quantity	Ingredients	Remarks	Directions
100 g	Sago pearl/Tapioca pearl	Peeled, shredded	1. In a saucepan bring water to the boil. Rinse sago pearl in water then transfer to the boiling water. Let it cook.
65 g	Sugar		2. When the sago turn transparent add sugar, taro and coconut meat. Stir well and let it boil again. Heat off.
600 g	Water		3. Make topping by combine coconut milk and salt. Stir well until salt dissolves.
100 g	Taro, cooked, cubed		4. To serve. Place sago pudding into serving bowl and top with coconut milk.
50 g	Young coconut meat		
2 leaves	Pandan leaves		
	<u>Topping</u>		
90 g	Coconut milk		
¼ tsp.	Salt		

Note:

Tsp. = Teaspoon

Utensils :

Saucepan

Spoon

Strainer

Produced by: Suan Dusit International Culinary School

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