

# Taro Sago

## Ingredients

---

8 oz Taro (large, diced into  
1/2-inch cubes)  
2 T Sago  
1 1/4 oz Rock Sugar (or 1 1/2  
tablespoon sugar)  
6 T Coconut Milk  
2 T Evaporated Milk  
1 T Condensed Milk

## Instructions

---

1. Bring water to boil in a small pot. Add sago and cook until almost fully translucent, about 15 minutes, stirring occasionally. Pour sago into a strainer, rinse with cold water, then let sit in a bowl of water until you need it.
2. Bring 2 cups of water to boil in a medium pot, then add half of the cubed taro and the yellow rock sugar. Let simmer 10-15 minutes, or until taro is soft.
3. Add coconut milk, evaporated milk, and condensed milk. Add remaining taro and cook for 10-15 min or until soft.
4. Taste and adjust sugar levels to your preference. Add the drained tapioca pearls and mix.
5. It's ready to serve hot, or you could let it

# Taro Sago

cool and serve cold. This soup tastes even better after a few hours. Enjoy!