

Watermelon Sago

Ingredients

- 1/2 c Sago (or 75 grams)
- 2 c Watermelon Juice (or 480 mL)
- 1 c Watermelon (cubed)
- 1 c Coconut Milk (or 240 mL)
- 1/4 c Sugar (or 50 grams)

Instructions

1. Bring a large pot of water to a boil over high heat. Add the sago and cook on medium heat for 8 minutes or until the sago is almost fully transparent. Cover and turn off the heat, let the sago sit for 10 minutes or until it's fully transparent.
2. Drain the sago through a fine mesh sieve and rinse with cold water. Pour it into a large bowl and combine with the coconut milk and sugar. Mix until well combined and set aside in the fridge to cool.
3. Prepare 4 glasses and fill the bottom with watermelon pieces. Top with coconut sago, and more watermelon. Finish it off with watermelon juice and enjoy!