

# Mango Pomelo Sago

## Ingredients

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- 1/2 c Sago
- 2 Mangos (large)
- 1 c Coconut Milk
- 1/2 c Evaporated Milk
- 3 T Sugar
- 1/2 c Pomelo (flesh)

## Instructions

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1. Boil sago in a large pot of water for 10 minutes; turn off heat, cover, and let sit for 10 minutes until translucent.
2. Drain sago and rinse under cold running water; set aside in a bowl of cold water.
3. Add one mango, coconut milk, evaporated milk, and sugar into a blender and blend until smooth.
4. In a medium bowl, combine the mango mixture with the drained sago and half of the pomelo. Mix well.
  
5. Cover and chill in the refrigerator for at least 1 hour. Serve chilled, topped with one diced mango and the remaining pomelo.