Mango Sago

Ingredients

13 1/2 T Coconut Milk
9 oz Mangoes (diced)
4 T Condensed Milk
1/8 t Salt
1/2 c Sago

Instructions

1.In a blender, add the diced mangoes, coconut milk, condensed milk, and salt. Blend until smooth. Taste and adjust with more condensed milk, if needed. Chill this mixture for at least 1-2 hours if you prefer the dessert to be cold.
2.Bring a pot of water to a boil. Add in the sago pearls and cook on medium heat for 15 minutes, stirring constantly to prevent the bottom from sticking. Make sure the sago is simmered and not boiled.
3.After 15 minutes, turn off the heat and put on a lid. Continue to cook the pearls, stirring occasionally, for an additional 5-10 minutes, or until the pearls are translucent.
4.Drain the boiling liquid into a fine mesh sieve. Rinse the pearls under cold water to stop the

Mango Sago

cooking process and to retain their chew. Set aside.
5.Gently fold the mango-coconut mixture with the cooked sago pearls. Serve and layer with more fresh mangoes, enjoy!