

Mango Sago

Ingredients

- 3 Mangos (diced)
- 3/4 c Sago
- 1 1/2 c Mango Juice
- 1/2 c Evaporated Milk
- 3 T Sugar
- 1 T Cornstarch

Instructions

1. Soak sago in cold water for 30 minutes. They will expand significantly. Boil about 6 cups of water in a pot. Add sago and lower the heat to medium-low. Cook the sago and stir often for about 10 minutes. The sago is done when they are translucent. Rinse and drain the sago under very cold water using a fine-mesh sieve. Set aside.
2. Bring 1 cup of water to a boil. Lower the flame to about medium and add the sugar, stirring until dissolved. Mix 1 tablespoon of cornstarch with 1 tablespoon of cold water and stir well. Add this to the hot sugar syrup and stir immediately until the mixture thickens and is smooth. Set aside for about 15 minutes or so to cool.
3. Add mango juice, evaporated milk, and mango pieces to the thickened sugar mixture and stir

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well until incorporated. Add cooked sago and stir to loosen the sago and mix well into the soup. If the mixture is too thick, adjust with some more mango juice or water.

4. Cover and refrigerate until cold before serving.