

Bubur Cha Cha

Serves: 8

Prep time: 15 minutes

Cook time: 1 hour + 3 hours chill time



1 serve per portion

Ingredients

150g sweet potato (orange flesh),
peeled and cut into 2cm cubes
150g sweet potato (white or purple flesh),
peeled and cut into 2cm cubes
150g taro (yam), peeled and cut into 2cm
cubes
1 cup sago (small tapioca pearls)

Coconut soup base:

5 pandan leaves, tied into a knot
¼ cup sugar
200 ml coconut milk
2 cups water
Pinch of salt

Garnish:

1 banana, peeled and sliced
2 kiwifruits, peeled and diced
1 punnet strawberries, sliced into
quarters



Discretionary Food

Method

STEAM sweet potato and taro until just cooked through, taking care not to over steam.

FILL a small saucepan half full of water. Add in the sago and bring to a boil. Reduce heat and simmer until sago is translucent, stirring frequently to avoid sticking to the bottom of the saucepan.

POUR sago through a sieve and rinse with running water. Transfer to a medium bowl filled water to stop the sago sticking together. Set aside.

COMBINE coconut soup base ingredients in a saucepan and bring to a boil. Cover with lid and simmer on low for 15 minutes.

DRAIN cooked sago and add to the coconut soup base. Add the cooked sweet potato and taro, gently stirring to combine.

BRING to a boil, then turn off the heat. Remove the pandan leaf knot.

If serving hot:

DIVIDE mixture into serving bowls and garnish with banana, kiwifruit and strawberries. Serve immediately.

If serving cold:

CHILL mixture in fridge until cold (approx. 3 hours). Divide into serving bowls and garnish with fruit.

Recipe courtesy of the Country Kitchens team