Sago Pudding

Popular in Malaysia, gula melaka is a type of palm sugar and adds a rich caramel flavour to this sago pudding, which on its own is sweet and creamy. The salt and seeds or peanuts offset the sweetness from the sugar and pandan. It's textural and delicious.

🕐 30 mins plus 3-4 hours chilling (or prepare the night before)

📊 Difficulty level: 1/5

👥 6 people

Ⓥ Vegan friendly

Ingredients

- 100g gula melaka (can substitute for other palm sugars or brown sugar)
- 500ml coconut cream – Manel recommends Kara brand
- 1 pandan leaf (or a few drops of pandan essence)
- 1 cup sago
- 2 drops green food colouring, optional
- Salt, to taste
- Toasted sesame seeds or peanuts for garnish

TIP: Tapioca pearls can be used as a substitute for sago

Method

1. In a small saucepan over medium heat, dissolve gula melaka with 1 tablespoon of water.

2. Add coconut cream and pandan leaf. Bring to a simmer and cook for 5 minutes to infuse the pandan into the coconut cream.

3. Remove from the heat and cool. Once cooled, remove the pandan leaf.

4. Fill a medium saucepan two-thirds full with water and bring to the boil. Pour sago in and gently stir so as not to clump. Cook for 10-15 minutes or until the sago is just cooked. Drain and rinse under cold water.

5. Mix sago with 450ml of sweetened coconut cream. Place into the fridge to chill until set (approx. 3-4 hours) – the sago will soak up the coconut cream.

6. Before serving, season the remaining coconut cream with a little salt and fold through the sago. Serve sprinkled with toasted sesame seeds or peanuts.