

Mid-Autumn Festival



Miko's

BEST MANGO, SAGO AND
YAKULT PUDDING RECIPE

MANGO SAGO

Makes
12 serves

INGREDIENTS

- 1 L Water
- 200g Mini Tapioca Pearls (clear)
- 100g Coconut Cream
- 1 bottle Yakult Original

METHOD

1. Bring 1L of water to a boil, then add the tapioca pearls. Boil for 20 mins or until tapioca is cooked.
2. Strain excess water then cool down tapioca pearls.
3. Mix in 100g coconut cream and Yakult, stir and refrigerate until ready to be used.

YAKULT PUDDING

INGREDIENTS

- 22g Gelatin Powder
- 100g Cold Water
- 400g Ripe Mango Puree
- 225g Coconut Milk
- 135g Caster Sugar
- 25g Unsalted Butter
- 100g Evaporated Milk
- 100g Thickened Cream
- 4 bottles Yakult Original

METHOD

1. Bloom the gelatin powder in cold water. Sit and hydrate for 8 minutes.
2. Once fully hydrated, place gelatin in the microwave for 75 seconds or until gelatin is fully melted. Set aside at room temperature.
3. Place the mango puree, coconut milk and caster sugar in a large saucepot over medium heat. Simmer until sugar is melted (do not boil).
4. Add in butter, stir using a wooden spoon until butter is melted, remove from heat.
5. Stir in melted gelatin until well mixed. Let sit for 5 minutes.
6. Pour mixture into a large bowl and whisk in evaporated milk and cold thickened cream. Cool down the mixture and stir in Yakult.
7. Place mixture in a pitcher. Gently pour the mixture into mould or cups.
8. Place inside the fridge to set overnight.

ASSEMBLY

INGREDIENTS

- 200g Fresh Mangoes (cubed)
- Mint Leaves
- Whipped Cream
- Edible Flowers

METHOD

1. If using a mould, gently turn the mould over to a platter then release pudding. Surround pudding with fresh mango cubes, tapioca mixture and pipe some whipped cream.
2. If serving in a cup, top pudding with whipped cream, fresh mangoes and tapioca pearls mixture.
3. Decorate with mint leaves and edible flowers. Serve and enjoy!