

Filipino Ube Cheese Sago Salad - Creamy, Chewy, and Perfectly Purple

If you love chewy textures, vibrant colors, and creamy sweetness, this



TIME
20 min

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INGREDIENTS

25g ube-flavored gelatin powder
3 tbsp sugar
800 ml water
... cup small sago pearls
... cup diced cheese
379 ml KremQueso (cheese-infused all-purpose cream)
150g ube condensed milk

DIRECTIONS

1. Make the Ube Gelatin: In a wok or saucepan, mix ube gelatin powder, 3 tbsp sugar, and 800 ml water. Stir well.
2. Bring to a boil over medium heat, stirring occasionally.
3. Once boiling, pour into a flat container or mold and let it set completely at room temperature, then refrigerate.
4. Once firm, dice half into small cubes, and grate the rest for texture variety.
5. Cook the Sago: In a saucepan, bring 3-4 cups water to a boil.
6. Add ... cup sago pearls and cook according to package instructions (usually 15-20 minutes).
7. Once translucent and tender, drain, rinse with cold water, and set aside.
8. Combine the Salad: In a large mixing bowl, combine the diced and grated ube gelatin, cooked sago, diced cheese, KremQueso, and ube condensed milk.
9. Stir everything gently until fully combined.
10. Chill and Serve: Cover and refrigerate for at least 6 hours, or freeze for 2 hours for a firmer, ice cream-like texture.
11. Serve cold in individual cups or scooped into bowls. Top with more cheese or ube syrup if desired.

SWAPS & NOTES

-sweet, savory, chewy, and creamy all in one bite.

It's nostalgic for many, and new yet familiar for those trying it for the first time.

This recipe is also low effort, high reward: a handful of

pantry-friendly ingredients, a bit of stirring and chilling, and you've got yourself a party-worthy dessert with bold color and flavor.

Cheese : Processed cheddar or Eden cheese are classic Filipino choices for that sweet-salty balance.

TIPS FOR SUCCESS

Chill your salad well- it tastes best cold after the flavors have melded.

Use a mix of gelatin cubes and grated jelly for texture contrast.

Don't skip the cheese-it balances the sweetness perfectly.

Make a double batch for parties-it disappears fast!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/filipino-ube-cheese-sago-salad-creamy-chewy-and-perfectly-purple/>