

Creamy Mango Sago Dessert with Coconut Milk and Fresh Fruit

Mango Sago Pudding with Coconut Cream ??



TIME
10 min

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INGREDIENTS

- 5 champagne mangoes, peeled and chopped
- 2 cans coconut milk (13.5 oz each)
- 1 cup condensed milk
- ... cup sugar
- 1 cup tapioca pearls (sago)
- 1 tbsp cornstarch

DIRECTIONS

1. Cook the Sago: Bring a pot of water to a boil and add the tapioca pearls. Simmer for 10 minutes, then turn off the heat and cover. Let it sit for another 15 minutes, then strain and rinse under cold water.
2. Blend the Mango Base: Set aside half of the chopped mango for toppings. In a blender, combine the remaining mango with 1 can of coconut milk and 1 cup of condensed milk. Blend until smooth.
3. Combine and Chill: Stir the rinsed sago into the mango purée. Refrigerate for at least 1 hour to chill and thicken.
4. Make the Coconut Cream: In a small saucepan, combine 1 can coconut milk, ... cup sugar, and a slurry of 1 tbsp cornstarch + 1 tbsp water. Simmer over low heat, stirring constantly until thickened. Cool in the refrigerator for 1 hour.
5. Assemble & Serve: Scoop the chilled mango sago pudding into cups or bowls. Top with a generous spoonful of coconut cream and the reserved fresh mango chunks. Serve cold, and enjoy!

TIPS FOR SUCCESS

Use ripe champagne mangoes for the best flavor and smoothest purée.

Adjust sweetness by adding more or less condensed milk.

For extra richness, use full-fat coconut milk.

Add a handful of pomelo, mango jelly, or chia seeds for texture contrast.

