

Tropical Sago Pudding With Honeycomb

Servings: 6

Prep Time: 15min

Cook Time: 25min



Ingredients

- 1L milk
- 250ml Sago
- 3ml salt
- 80ml apricot jam
- 60ml granadilla pulp
- 410g tin mango, chopped + 60ml of the juice
- 400g tin coconut cream
- 80ml desiccated coconut
- 60ml castor sugar
- 5ml vanilla essence
- 125ml store-bought honeycomb, crushed
- small handful mint (optional)

Directions

1. Bring the milk, sago and salt to boil. Reduce the heat to medium low and simmer, stirring occasionally, for about 25 minutes until the sago is see-through.
2. Meanwhile, heat the jam, granadilla and mango with juice on medium until just warmed through.
3. Stir in the coconut cream, coconut, sugar and vanilla. Spoon layers of the sago pudding and mango sauce into 6 glasses. Sprinkle honeycomb and mint on top.