

Che Chuoi- Vietnamese Dessert

Recipe for 4 servings

Description

A classic Vietnamese dessert made of tapioca with coconut milk, bananas and nuts.

Note

It is important to use a very ripe banana for tapioca.

Ingredients

Tapioca

- 4 Tbsp Tapioca
- 300 Ml Hot water
- 300 Ml Coconut milk
- 40 Gr Sugar
- 1 Unit(s) Banana

Toppings

- 1 Unit(s) Green plantain banana
- 2 Tbsp Honey
- 1 Tbsp Lemon juice
- 30 Gr Cashew nuts
- 1 Tbsp White and black sesame seeds
- 1 Tbsp Grated coconut

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**
- Resting time **30 mins**

Preparation

Soak the pearls for about 10 minutes in warm water and then drain them. (do not do if you are using fast tapioca)

Mash the banana with a fork for the tapioca.

Dice the plantain for the topping.

Tapioca

Bring water to a boil. Add coconut milk and tapioca pearls and cook for 10 minutes.

Add sugar and mashed banana.

Let rest 15-20 minutes before serving.

On the plate

In your bowls, separate the tapioca and top with all the toppings before serving.

Bon appétit!