

# Chilled Fruit & Coconut Milk Dessert

1/3 cup small pearl tapioca  
13.5 oz can full fat coconut milk  
3 T condensed milk (coconut condensed milk for vegan)  
1/8 tsp salt  
1 Ataulfo mango peeled and diced (also known as Mexican mango)  
3 strawberries, de-stemmed and sliced  
unsweetened, toasted coconut flakes (optional garnish)  
toasted sesame seeds (optional garnish)

Boil 6 cups of water and gently pour in tapioca pearls. Consistently stir so the pearls don't clump together. The pearls will turn translucent once finished (directions will also be on bag). Drain the water and immediately wash the pearls with cold water while safely stirring the pearls around with a wooden spoon or spatula. Cooling them off will keep the pearls from sticking together. Set aside for now. On a medium low heat, gently warm coconut milk and condensed milk together. You do not want to boil this. Slice and dice your mango and strawberries. In a bowl, place tapioca pearls and fruit at bottom of bowl with about a cup of ice, then pour in coconut milk. Garnish with coconut flakes and/or sesame seeds, and if you want some added sweetness, drizzle leftover condensed milk on top. Alternatively, if you do not have ice, you can chill coconut milk & condensed milk mixture in fridge until completely chilled and then serve.

Note: You can find tapioca pearls at your local Asian or international grocery store

*Recipe by Garden Chef Ilene Rouamvongsor*



ATLANTA BOTANICAL GARDEN