

Maine Arts Camp

Recipe: Thai Coconut Tapioca Pudding with Cayenne Spiced Mango

Chef Charlie Limoggio CEC

Yield: 6 Servings

Quantity	Measure	Ingredient	Special Instructions
1	2 inch piece	Fresh ginger	Peeled & sliced thin
1	1 inch piece	Galangal*	Peeled & sliced thin
10	Leaves	Fresh basil	
6	Sprigs	Fresh cilantro	
2	Leaves	Kaffir lime leaves*	Or 2 teaspoons grated lime zest
1	Tablespoon	Lemongrass*	Sliced
2	Cups	Water	
2	Cups	Whole milk	
½	Cup	Sugar	
½	Cup	Small pearl tapioca*	Not quick cooking type
1	13.5-14oz can	Unsweetened coconut milk	
1	Large	Mango	Peeled & cubed
1	Pinch	Cayenne pepper	

Instructions:

1. Combine first 6 ingredients in food processor; blend 20 seconds. Transfer to medium saucepan; add 2 cups water and bring to boil. Remove pan from heat and let steep uncovered 20 minutes. Pour mixture into strainer set over heavy large saucepan; press on solids to release flavored liquid. Discard solids in strainer.
2. Add milk and sugar to flavored liquid in pan; bring to boil. Stir in tapioca; return to boil. Reduce heat to medium and simmer uncovered until pudding thickens and is reduced to 2 1/4 cups, stirring frequently, about 35 minutes. Stir in coconut milk (pudding will be runny). Transfer to bowl. Cover and refrigerate overnight.
3. Toss mango cubes, lime juice, and cayenne in medium bowl. Divide tapioca among 6 stemmed glasses or bowls. Top with mango mixture; garnish with basil sprigs.

*Galangal, kaffir lime leaves, lemongrass, small pearl tapioca, and unsweetened coconut milk are available at Asian markets.