

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Tapioca and Coconut Creams

Adapted from "The Original Thai Cookbook" by Jennifer Brennan

There are many variations of this silky dessert. This dish is intended to be a special sensation in your mouth; avoid garnishing as that will interfere...

3 Tbsp granulated sugar

½ cup cassava (tapioca) flour

1⅓ cup water

4 drops jasmine essence or vanilla (or flavor extract of your choice)

2 Tbsp rice flour

1 cup thick coconut milk

¼ tsp salt

Place sugar in a blender or spice mill and grind until super-fine. In a small mixing bowl, combine tapioca flour, sugar and water. Stir until sugar has dissolved and the liquid is velvety smooth. Strain through damp muslin into a saucepan. Heat mixture over medium heat until it thickens and becomes clear. Add jasmine or flavorant, stir, and then pour into small, fluted paper cups. Only fill the cups to a bit less than half-way full. Refrigerate.

In another saucepan, blend the remaining ingredients. Stir until well combined, then place over low heat and stir constantly until custard thickens. If a skin forms on top, stir it back in. Remove the cups from refrigeration and pour coconut custard over the tapioca layer. Return to refrigeration for a couple of hours.

Make lots of super-fine sugar at once; it's cheaper that way! Store in a sealed container, else it will coagulate back into larger crystals.

Yield: About eighteen dessert cups; enough for me and the wife, some evenings

Preparation time: 10 minutes

Cooking time: 20 minutes

Refrigeration time: 2 hours

