



Coconut Tapioca Pudding

serves 6

- 2 cups organic coconut milk
- 1 14-oz can sweetened condensed milk
- 1/2 cup small pearl tapioca (not quick-cooking)
- 1/4 cup fresh lime juice
- 4 kaffir lime leaves
- 2 teaspoons grated fresh ginger

Combine coconut milk and condensed milk in saucepan. Bring to a boil and stir in tapioca, lime juice, lime leaves and ginger. Return to boil, then reduce heat to medium-low and simmer uncovered, stirring frequently to prevent sticking, until pudding thickens and reduces, about 30-45 minutes. Use tongs to remove lime leaves. Transfer to a bowl or individual ramekins and press saran wrap gently onto the top to prevent a skin forming on top. Cool slightly and serve warm, or refrigerate until well chilled (it will firm up considerably).

Serving suggestions: dollop of cream fraiche; sprinkle of toasted coconut; fresh or macerated raspberries; chopped, toasted almonds.