

Coconut Tapioca



½ cup soymilk (unsweetened)
1 can coconut milk (cream)
¼ tsp salt
¼ cup honey
¼ MINUTE tapioca (fast cooking)

Put tapioca into a saucepan together with soymilk and coconut milk and let sit 15 minutes. Add the honey and salt and heat up slowly to a full boil stirring constantly then turn off the heat. When cooled down place into bowl or serving dishes and chill in refrigerator before serving.

Can be served warm also, depending on preference.

Note: you can also use regular (non “minute”) tapioca but you will need to let the soymilk and coconut milk with the tapioca sit longer and it will not cook quickly, it will take longer. Cook until all tapioca has turned clear instead of white.

Enjoy