



SWEETIMPLA

GINATAANG BILO-BILO KIT



A warm, comforting dessert soup made with sticky rice balls, saba bananas, sweet potatoes, sago, and jackfruit simmered in coconut milk.

INGREDIENTS:

- 20 pieces glutinous rice balls (Bilo-bilo)
- 20 oz jackfruit ripe, sliced
- 2 cups water
- 2 cups coconut cream
- 3/4 cup granulated white sugar
- 1 1/2 cups tapioca pearls cooked

INSTRUCTIONS:

- Pour the water in a cooking pot. Bring to a boil.
- Add the coconut cream. Stir and cook until the mixture starts to boil again.
- Gradually stir-in the sugar.
- Add the ripe jackfruit. Cover and cook in low heat for 15 minutes.
- Add-in the bilo-bilo. Continue to cook for another 15 minutes while stirring every 3 minutes.
- Put-in the sago. Cook for 3 to 5 minutes.
- Transfer to a serving bowl. Serve.
- Share and enjoy!