

Ingredients

- 200g sago pearls
- 1 litter water
- 200g palm sugar (gula melaka), chopped
- 100ml water
- 200ml coconut milk
- 1/4 tsp salt
- 2 pandan leaves, knotted

Instructions

1. Cook the Sago:
 - a. Bring the water to a boil in a pot. Add the sago pearls and cook, stirring frequently, until they turn translucent, about 10 minutes.
 - b. Once cooked, drain the sago and rinse under cold water to remove excess starch.
 - c. Spoon the sago into individual serving molds or bowls. Refrigerate until set.
2. Prepare the Palm Sugar Syrup:
 - a. In a small pot, combine the palm sugar, 100ml of water, and pandan leaves. Simmer over low heat until the sugar has fully dissolved and thickened slightly.
 - b. Remove from heat, discard the pandan leaves, and let the syrup cool.
3. Heat the Coconut Milk:
 - a. In another pot, heat the coconut milk with salt and pandan leaves. Once it reaches a simmer, remove from heat and discard the pandan leaves.
 - b. Let the coconut milk cool completely before using.
4. To Serve:
 - a. Unmold the chilled sago onto serving plates or bowls.
 - b. Drizzle the palm sugar syrup over the sago.
 - c. Pour the coconut milk over the top. Serve immediately.