

## Sago Pudding Gula Melaka

Oscar · 29/09/2024

**Prep Time**

8 hrs 45 mins

**Difficult**

Medium

**Servings**

10

**Description**

Gula melaka is the sugar from a coconut tree. Combined with coconut milk and poured over a sago pearl pudding, it makes this dessert a true delight. If palm sugar is hard to find, molasses may be substituted.

**Ingredients**

- - 10 cups water - 7 ounces pearl sago
- rinsed and drained - 7 ounces palm sugar - ½ cup water - 2 cups canned coconut milk

**Instructions**

1. Bring 10 cups of water to a boil in a large pot. Gradually stir in the sago so that it does not clump. Return to a boil.
2. then reduce the heat to low. Cook until the sago turns translucent.
3. stirring occasionally.
4. about 30 minutes. Pour the sago into jelly molds.
5. and refrigerate overnight. In a small saucepan.
6. stir together the palm sugar and water. Bring to a boil.
7. and cook until the sugar has dissolved. Strain through a fine sieve to remove grit. Unmold the puddings.
8. and serve with the coconut milk and palm sugar syrup (gula melaka) separately for each person to pour over their serving.