

# Creative Gourmet

## Coconut Mango Tapioca Pudding



Serves  
3-4



Prep Time  
5 min



Cook Time  
20 min

### Ingredients

- ⅓ cup small tapioca pearls
- ½ cup almond milk
- ½ cup full fat coconut milk (250ml)
- ⅓ cup maple syrup or honey
- 1 tsp pure vanilla extract
- pinch of salt
- 500g Creative Gourmet Frozen Mango, (thawed)

### Method

1. Soak the tapioca pearls in the almond milk for about an hour.
2. Transfer soaked tapioca pearls mixture {pearls and any unabsorbed liquid} into a saucepan and add coconut milk, maple syrup or honey, vanilla, and salt. Bring contents to a boil on medium heat, stirring occasionally. Reduce heat and simmer for 20 minutes continuing to stir occasionally.
3. Remove from heat and allow the pudding to cool.
4. Place thawed Mango at the bottom of glass bowls or jars into equal portions.
5. Add pudding on top of the Mango pieces in equal parts.



Products Used In This Recipe