

Chilled Mango Sago with Rice Balls

Portions: 200

Ingredients:

Amount	Item
150 lb	thawed mango(mixture)
3 lb	fresh mango(toppings)
3.52 lb	Sago
30 lb	Water(to boil the sago)
3.52lb	sticky rice flour
2.82lb	Warm water
0.35lb	granulated sugar
4 L	Coconut cream/milk
8.9 lb	condensed milk
8 L	Coconut milk
6 ea	grape fruit

Method:

Rice balls:

1. Measure sticky rice flour, warm water, and granulated sugar and mix warm water with sugar first. Then pour the sticky rice flour into the liquid.
2. Mix them together until the dough is smooth on surface.
3. Make them into 1cm-diameter small balls and set them aside.
4. Boil enough water to boil the rice balls. Carefully pour the rice balls into boiling water and boil it for several minutes until all the rice balls float on the top of the water and the rice balls becomes softer.
5. Strain them in cold water until the rice balls are cold.

Sago:

1. Heat the water until the water is boiling.
2. Pour the sago into the boiling water and turn the heat to medium for 12 mins. Use a wooden spoon to stir the sago so that it does not stick to the bottom of the pot.
3. Turn off the heat. The sago should be mostly translucent with little fleas of white here and there after 12 mins.
4. Cover the pot with a lid for another 10 minutes until the sago becomes completely transparent.
5. Drain sago into a large fine mesh drainer. Rinse with cold water, stirring constantly until the sagoes are cool to touch. Drain as much excess liquid as possible.
6. Pour the coconut milk in and mix well.

Mango mixture:

1. Peel the mango, trimming to remove the center pit. Cut mangos in strips for blending later.
2. In a blender, add the mango, coconut cream. Blend it.
3. Add **condensed milk** and blend them together.
4. Blend until smooth, and transfer to a large container.

Toppings:

1. Peel the mango, trimming to remove the center pit.
2. Set aside a large handful of nice chunks for topping. Cut the mango flesh into small dice for later use.
3. Peel the pomelo fruit and carefully split the juice-packed sacs for later use.

When everything above settle down, mix the mango mixture and sago with coconut milk together. Then it's ready to be served. The toppings and rice balls will be added on the top of the creamy mixture.