

Sago Gula Melaka





Ingredients

1 L	Water
100 g	Sago pearls, washed and drained
40 mL	Gula melaka (palm sugar), boiled to syrup
100 mL	Soya bean milk, unsweetened
160 mL	Orange juice, freshly squeezed
	Orange zest (optional)

Method

1. Bring water to the boil and add sago pearls. Stirring all the time, cook until pearls turn translucent. Cool.
2. Mix cooked sago pearls with the gula melaka syrup and soya bean milk.
3. Top with orange juice.
4. Sprinkle over some orange zest (optional) and serve.

Nutritional information	Energy
Total servings 	580 kCal
Per serving 	145 kCal