

## Coconut Tapioca Pudding

Makes 4 servings

August

A Summer Menu

¾ cup	small (1/8") tapioca pearls
1cup	cold water
2	cups warm water
½ cup	sugar
1 cup	coconut milk
¼ cup	toasted coconut shreds
1 tbsp	goji berries, softened
6	small fresh blueberries

1. Soak tapioca in cold water for 30 minutes (most of the water will be absorbed); drain.
2. Combine warm water and sugar in a heavy 2-quart pan. Cook, stirring, over medium heat until sugar dissolves. Add soaked tapioca and bring to a boil. Reduce heat to medium-low and cook, stirring, until mixture thickens and tapioca becomes translucent, about 15 minutes.
3. Add coconut milk to tapioca and chill.
4. Garnish with toasted coconut shreds, goji berries and blueberries before serving.