

HEARTY PEARL TAPIOCA PUDDING

A THICK AND RICH TAPIOCA PUDDING RECIPE THAT MAKES USE OF THE SMALL “PEARL” VARIETY OF TAPIOCA

Tapioca comes in various shapes and sizes. Grocery stores usually carry the smaller granular variety that requires the shortest cook-time and yields the smallest cooked “bubbles”. Though this type of common tapioca pudding is quite good, sometimes the larger “pearl” tapioca, which yields larger tapioca “bubbles” when cooked, makes for a nice change. The resulting pudding is very thick and full of texture. (A great place to find pearl tapioca is a local Chinese supermarket.)

Gluten-Free Recipes and their Directions Text appear only in purchased copy of this Gluten-Free Desserts book.



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