

## Taro Tapioca Soup

<http://userealbutter.com/2011/02/03/chinese-taro-tapioca-soup-recipe/>

3/4 cup tapioca (the tiny tapioca balls)

1 lb. taro root (preferably purple, but white works too), peeled and cut into large dice (about 1/2-inch)

8 oz. unsweetened coconut milk

1/2 cup sugar

In a medium saucepan, bring four cups of water to a boil. Add the taro root and cook until tender – about 20 minutes for fresh taro root. If you use frozen taro root then boil for about 5 or so minutes. Drain the taro root and mash it. Leave some chunks if you like. Boil another 2 cups of water in a saucepan (use same if you like). Add the tapioca to the water and boil for 5-6 minutes. Turn off the heat and cover the pan. Let it sit for 10-15 minutes. The tapioca is done when the pearls are translucent and you can no longer see the white center. Add the coconut milk to the taro root and stir until blended. Stir in the tapioca and sugar over medium heat until the sugar is dissolved. Serve warm. Serves 6.