

Foodnity Recipes

Strawberry Sago: Sweet Summer Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Asian-Fusion** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup sago pearls
- [ ] 2 cups coconut milk
- [ ] 3 tbsp sugar
- [ ] 1 pint fresh strawberries, hulled and quartered
- [ ] 1 tsp vanilla extract
- [ ] Pinch of lime zest

Optional Garnish

- [ ] Fresh mint leaves
- [ ] A drizzle of extra coconut milk

Instructions

1. Rinse the sago pearls under cold water, then soak them for 5 minutes; drain.
2. In a saucepan, combine coconut milk and sugar; bring to a gentle simmer, stirring until sugar dissolves.
3. Add the soaked sago pearls, reduce heat, and cook 10-12 minutes, stirring occasionally, until pearls become mostly translucent.
4. Remove from heat, stir in vanilla, lime zest, and half of the strawberry quarters; let cool to room temperature.
5. Fold in the remaining strawberries; chill for at least 30 minutes. For a quick reference, see the easy 4-ingredient strawberry sago guide.
6. Serve in clear bowls, optionally topping with mint or a drizzle of coconut milk. If you love other strawberry desserts, you might enjoy the strawberry cheesecake bowl for a richer treat.

Nutrition per serving

210 kcal	2 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pearls look a bit cloudy, rinse them again after cooking; they'll clear up as they cool.
- For extra creaminess, replace half of the coconut milk with almond milk.
- A tip from the strawberry milkshake chia pudding is to add a pinch of sea salt to brighten the sweet flavors.