

15-Aug-2024

Level: Easy Prep Time: 30 minutes

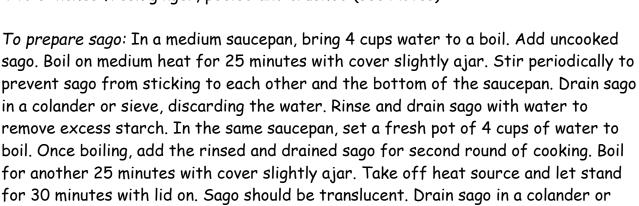
Serves: 4 Cooking Time: 1 hour 15 minutes

 $\frac{1}{2}$ cup large sago (tapioca) pearls (uncooked) 1 (19 oz.) block soft (silken) tofu

Ginger arnibal (simple syrup) ingredients: 4 pieces palm sugar (about 2 cups shaved) 1½ cups water

in a small mixing bowl. Set aside.

4 to 6 inches fresh ginger, peeled and crushed (see Notes)



To prepare ginger arnibal (simultaneously while sago is cooking): With a sharp knife,

sieve, discarding the water. Rinse and drain sago again with water. Place drained sago

cut and shave palm sugar pieces (see photo on right). Place shaved palm sugar, 1½ cups water, and crushed ginger in a small saucepan. Cook over medium heat until sugar is dissolved. Stir frequently. Simmer for 2 minutes. Take saucepan off heat source. Steep for 5 to 15 minutes, tasting syrup until desired flavor is reached. The longer you steep the syrup, the more potent the ginger flavor will be. Strain syrup into a heatproof bowl or container.



Add $\frac{1}{4}$ cup of ginger arnibal to drained sago, making sure all the sago is covered with the syrup. Set aside.

To steam tofu (simultaneously while sago is cooking): Place a rectangular piece of parchment paper in a steamer basket (do not block all the steamer holes on the

bottom of the basket). Place the entire block of tofu on the parchment paper. Steam tofu for 8 to 10 minutes. Lift parchment paper with block of tofu out of steamer basket onto a cutting board. Be careful, tofu will be hot. Cut tofu into thin slices. Set aside.

To assemble taho: Place 4 medium glasses in a row, side by side. Add 1 to 2 Tbsp. sago mixed with syrup to each glass. Add $\frac{1}{4}$ of thin tofu slices to each glass. Add 1 to 2 Tbsp. ginger arnibal to each glass. Repeat layering until there is no tofu left. Top each glass with more sago and ginger arnibal. Serve taho warm.

Notes:

- Do <u>not</u> rinse uncooked (dry) sago (tapioca) pearls prior to cooking.
- Uncooked (dry) sago (tapioca) pearls must be added to <u>boiling</u> water. If the
 water is not boiling when added, the pearls will disintegrate or break apart
 while cooking.
- Large sago (tapioca) pearls must be cooked twice in order for the center to get soft and chewy. You do not want to serve undercooked sago.
- I used 4 inches of fresh ginger in my ginger arnibal (simple syrup). I steeped the syrup for a total of 10 minutes to reach the ginger flavor I desired. Use more ginger and steep for a longer period if a more potent ginger flavor is desired. Taste syrup as it is steeping.
- Taho is generally served warm. I've tried it cold, but to me the textures and flavors mesh better when it's served warm.
- I purchased the large sago (tapioca) pearls, palm sugar (8 pieces in one package), and soft (silken) tofu at Don Quijote Honolulu.





