

## Che Chuoi

(Vietnamese Banana Pudding)

Serves 4

Submitted by:  
Thanh Dang

Country of origin:  
Vietnam

### Ingredients

1 can cooked banana (drained) OR	14 oz canned coconut milk (if the
1 bunch of small bananas OR 2	calories from fat in coconut milk
regular bananas, diagonally cut	scares you, you can cut it back to 7
into 1/3 inch thick slices	oz and/or use "lite" coconut milk)
2 cups water	1/4 cup white, small, tapioca
1 teaspoon salt	pearls
1/2 to 1 cup sugar depending on	Toasted sesame seeds
how ripe bananas are and your	
sweetness preference	

### Method

Soak tapioca pearls in 1/2 cup water for at least 30 minutes. In 4-quart pot, heat bananas in 1 1/2 cup of water until boiling. Add coconut milk. Bring to a boil. Add tapioca pearls. Bring to a boil. Add sugar and salt. Bring to a boil. Remove from heat and let stand for 10 minutes.

Put banana pudding into single sized serving bowls and top each with 1 teaspoon sesame seeds. Serve warm or at room temperature for best results, but also delicious cold.

*"This recipe comes from my mom, but like many other recipes from moms and grandmothers there were important details missing that she knew to do, but forgot to write down for me. So I have added my own clarifying notes." - Thanh*

