

## Orange coconut sago with lychees and passionfruit

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 1 cup sago, rinsed</li><li>• 400g can coconut cream</li><li>• 1 teaspoon finely grated orange rind</li><li>• 2/3 cup caster sugar</li><li>• 565g can lychees in syrup, drained</li><li>• 4 large passionfruit, halved</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• knives</li><li>• chopping boards</li><li>• measuring cups &amp; spoons</li><li>• large saucepan</li><li>• grater</li><li>• can opener</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Place sago in a large saucepan with 2 cups cold water. Set aside to soak for 30 minutes.</li><li>2. Add coconut cream to sago over medium heat. Bring to the boil. Cook, stirring, for 15 minutes or until sago is translucent and tender. Stir in orange rind and 1/2 cup sugar. Set aside for 15 minutes to cool slightly.</li><li>3. Meanwhile, combine lychees, passionfruit and remaining sugar in a bowl. Spoon sago into serving bowls. Top with lychee mixture. Serve.</li></ol>	