

Grilled Nectarines with Coconut Tapioca

<p>Equipment: Bowls – 1 small, 1 large Measuring spoons and cups Large saucepan Large frypan</p>	<p>Ingredients: 1 cups tapioca pearls 1L coconut milk ½ cup of castor sugar 15 nectarines, halved and stones removed 2 tbsp olive oil <u>To serve:</u> Shredded coconut</p>
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What to do:

1. Place tapioca, sugar and coconut milk in a small saucepan. Gently heat these ingredients for 10 – 15 minutes or until the tapioca becomes transparent. Stir frequently. Taste the mixture to ensure it is sweet enough. You may stir in more sugar if you would like a sweeter flavor. Refrigerate until required.
2. Meanwhile, place nectarines cut side down on a preheated large frypan with olive oil and brown sugar. Allow nectarines to brown.
3. Place tapioca mixture in a bowl and top with nectarine/s. Sprinkle with shredded coconut.

Note: Alternative toppings If you do not have nectarines available you might like to top with an alternative fruit. Perhaps sweetened cooked apple and a sprinkling of nutmeg, instead of nectarines and coconut.