

# Bubur Cha Cha



While the average Bubur Cha Cha found in kopitiam can be tongue-numbingly sweet, making it at home means that you can control the amount of sugar used and allow the main ingredient of sweet potatoes to really shine.

## Ingredients:

### **Part I: Sous Vide Coconut Sauce**

800g Heng Guan Coconut Milk  
120g Sugar

### **Part II: Sous Vide Sweet Potato/Yam**

200g Yam  
200g Orange Sweet Potato  
200g Purple Sweet Potato

### **Part III: Ruby Jelly**

66g F&N Rose Syrup  
6g Rice Flour  
40g Tapioca Flour  
3g Glutinous Rice Flour  
48g Water

### **Part IV: Sago Pearls**

300g Sago Pearls

### **Part V: Coconut Sauce**

100g Heng Guan Coconut Milk  
6.5g Sugar  
60g Water  
0.5g Salt

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