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## BUBUR SAGU MANISE (SAGO PORRIDGE)

### Ingredients

#### Porridge

- 50 g sago plates
- 100 g Gula Java Brut
- 2 sheets of pandan leaves
- 300 ml water
- 50 g almonds [Coconut Milk Sauce](#)
- 150 ml thick coconut milk
- 1 sheet of pandan leaf
- ¼ tsp salt

Gluten free

Vegetarian



Vegan



Raw food

### Preparation

#### Porridge

- Soak sago plates in 300 ml of water for 3 hours.
  - Bring the sago along with the soaking water, coconut sugar and pandan leaf to boil, keep stirring until thickened.
- Remove from heat. [Coconut milk sauce](#)  
Mix all ingredients, bring to boil.

Serving :

Place some warm porridge in a serving bowl, pour in warm coconut milk sauce. Serve immediately.

