



### **Peach Blueberry Bubble Sundaes**

An over-the-top sundae with flavored tapioca pearls inspired by Chef Bill Kim

- 1 cup water
- 1/2 cup orange juice
- 1 Tablespoon fresh lemon juice
- 3/4 cup granulated sugar
- 1/4 cup large pearl tapioca (He uses medium tapioca)
- 2 peaches, peeled and diced
- 1 cup fresh blueberries
- One 1/2-inch piece fresh ginger, peeled, smashed
- 1/8 teaspoon salt
- 1-1/2 teaspoons fresh lemon juice
- 2 Tablespoons granulated sugar
- 1 to 1-1/2 pints vanilla ice cream

**Prepare the Tapioca:**

- In a medium saucepan, combine water, orange juice, lemon juice and 3/4 cup sugar; bring to a boil, stirring to dissolve the sugar.
- Add the tapioca and cook over moderate heat, stirring often, until the pearls are plump and tender. (The amount of cooking time will depend on the size of the tapioca.)
- Remove the tapioca from the heat; let cool to room temperature, stir occasionally. Set aside. Do not refrigerate at this time. Tapioca will be drained before serving.

**Prepare the Fruit Compote:**

- In another medium saucepan, combine diced peaches, blueberries, smashed ginger, and salt with 1-1/2 teaspoons lemon juice and 2 Tablespoons granulated sugar; bring to a boil.
- Reduce heat to simmer; cook over low heat until slightly thickened, about 10 minutes. Place compote into bowl; let cool completely. Remove and discard the ginger.

**Serve the Sundaes:**

- Place vanilla ice cream into glasses or bowls. Spoon fruit compote over the ice cream; Garnish the sundaes with the drained tapioca bubbles and serve. Serves: 4
- Store any remaining tapioca or fruit compote in covered bowls.

**Recipe Inspired by:** Chef Bill Kim, *Food and Wine Magazine*, July 2013.

**GGNotes:** Chef Kim used medium tapioca, which was not available at our market. I used the large tapioca and flavored them with orange/lemon juice. Make sure you taste the cooked tapioca to ensure the tapioca bubbles are tender yet slightly chewy.

**About the Recipe:** Making bubble ice cream sundaes is a fun idea. Just combine vanilla ice cream, a lightly spiced blueberry peach sauce, and spoon on orange/lemon flavored tapioca bubbles. It even opens the door to letting your guests participate and design their own bubble sundae. Put a little magic in your menu, and say “Yes” to being a kid.