



Pandan Lime Buko Party Dessert

Inspired Philippine sweet coconut tapioca cream dessert

- 1 cup coconut juice
- 1-1/2 to 2 cups water or as needed
- 8 to 10 (5-inch wide) pandan leaves
- 1 (3.2 oz.) package lime gelatin

Prepare Pandan Lime Gelatin:

- Boil coconut juice and water in saucepan; then add pandan leaves; cover; continue to boil for 15 minutes; stir occasionally. Then, remove and discard the leaves. Measure liquid and add hot water to make 1 cup hot liquid in saucepan. Stir in lime gelatin for about 2 minutes until dissolved; stir in 1/2 cup very cold water.
- Pour into plastic wrap lined 8-inch loaf dish; place in refrigerator to chill overnight or for about 4 hours or until very firm.
- To add to the dessert: Remove gelatin from pan (use the plastic wrap to make this easier) Cut into desired square pieces. Keep refrigerated until ready to add to dessert.

- 1/3 cup large tapioca pearls
- 2 cups water
- 1/2 to 1 cup unsweetened coconut chips
- 1 (14 oz.) can sweetened condensed milk
- 3/4 cup evaporated milk
- 1 to 2 cups whipped cream as desired

Cook Soaked Tapioca Pearls :

- In a bowl, soak tapioca pearl in water at room temperature overnight.
- After soaking the tapioca pearls overnight, drain and rinse them thoroughly. Transfer the pearls to a saucepan with fresh water and bring them to a gentle boil. Let them simmer for 10–12 minutes, stirring occasionally, until they turn fully translucent and tender. Drain and rinse again with cool water before using in your recipe.

Soften Coconut Chips:

- To make coconut chips softer, soak them in warm water or milk for about 10–15 minutes. Drain and gently pat dry before using in your recipe. This process helps the chips absorb moisture and become tender. (Note: The classic recipe uses young tender coconut flakes.)

Prepare the Dessert for Serving.

In a large bowl, stir condensed milk and evaporated milk together until smooth.

Stir in tender tapioca and softened coconut; fold in whipped cream. Fold in reserved lime pandan gelatin. Best served same day. Serves: about 8

Variations: If available, use fresh buko and pandan extract with your gelatin layer for authenticity.

Inspired by traditional desserts served at celebrations in Cebu.

Note: In Filipino/Tagalog, "Buko" refers to young coconut. It is commonly used in various desserts and drinks, prized for its tender fresh and refreshing juice.

About the Recipe: Enjoy a tropical adventure with this luscious, creamy whipped dessert with chewy tapioca pearls and tender coconut chips that are swirled with pandan flavored lime gelatin. Each spoonful is a dance of textures and flavors , creamy, bouncy, and aromatic, with a tropical flair that's sure to surprise and delight guests at your next big party.