



Ube-bey Baby Shake

Level: Easy

Prep Time: 5 minutes

Serves: 1

Chilling Time: -

- 1 Tbsp. ube halaya (bottled Filipino purple yam jam)
- $\frac{1}{2}$ cup coconut milk, chilled in refrigerator until it solidifies
- 3 Tbsp. evaporated milk, chilled
- 1 Tbsp. sweetened condensed milk
- 3 to 4 ice cubes
- 2 to 3 scoops ube (Filipino purple yam) ice cream (I used Magnolia® brand)
- 1 to 2 Tbsp. cooked tapioca pearls, small-sized (see Notes below)



Optional toppings (to your liking):

Sprinkle of pinipig (toasted rice cereal) or Rice Krispies® cereal

Whipped cream and a maraschino cherry

In a blender, add ube halaya, chilled coconut milk, evaporated milk, and sweetened condensed milk. Blend until all are combined. Add ice cubes and ube ice cream. Blend until creamy. Spoon cooked tapioca pearls into a tall milkshake glass. Pour blended ice cream mixture over tapioca. If desired, top with additional toppings. Serve immediately with a jumbo straw.

Notes:

- $\frac{1}{8}$ cup of uncooked small tapioca pearls yields approx. 3 to 6 individual servings for the Ube-bey Baby Shake.
- To prepare tapioca: Boil 1 cup of water in a saucepan. Add the $\frac{1}{8}$ cup of uncooked tapioca. Boil on medium heat for 15 minutes, stirring frequently to prevent the tapioca from sticking to each other and the bottom of the pan. Once the tapioca starts to float at the top, lower the heat and simmer for another 10 minutes, stirring every 5 minutes. Take off heat once the tapioca is almost clear. Cover the pan with a lid and let the tapioca steep for 15 minutes.
- This is the ube halaya I used. Comes in a 12 oz. glass bottle and can be found in the Asian section of most supermarkets. Needs to be refrigerated after opening.

