



Halo halo

Level: Easy

Serves: 1

Prep Time: 10 minutes

Chilling Time: -



Basic Halo halo ingredients:

2 Tbsp. bottled ube halaya (purple yam jam or spread)

1 tsp. white granulated sugar

Approx. 1 to 1½ cups finely crushed ice, from a Shaved Ice machine or blender

2 Tbsp. or more evaporated milk

1 scoop or more ube (purple yam) ice cream

Optional add-ins (to your liking):

1 Tbsp. or more fruit cocktail, syrup drained and fruit rinsed

1 Tbsp. or more bottled nata de coco (cubed coconut gel), regular and/or flavored

1 Tbsp. or more bottled kaong (sweet palm fruit)

1 Tbsp. or more bottled macupono strings (sweet young coconut)

2 Tbsp. or more cooked tapioca pearls, small-sized (see Notes below)

2 Tbsp. or more sweetened azuki beans

Jackfruit

Optional Toppings:

Sprinkle of pinipig (toasted rice cereal)

Leche flan (Filipino custard)

2 different ways to serve the halo halo:

1. In a clear dessert bowl, layer (to your liking) the ube halaya, fruit cocktail, nata de coco, kaong, macupono, tapioca pearls, azuki beans and/or jackfruit, sugar, and crushed ice. Pour the evaporated milk evenly over the ice. Top with a scoop of ube ice cream, and if desired, a sprinkle of pinipig and a couple slices of leche flan.
2. In a small bowl, mix the evaporated milk and sugar. Set aside. Place the crushed ice in a wide dessert bowl. Evenly pour the evaporated milk mixture over the ice. Arrange the optional add-ins (to your liking) along the edges of the bowl. Place a scoop of ube ice cream in the center of the toppings. If desired, sprinkle with pinipig.

Serve immediately with a spoon and straw. Mix all ingredients well before consuming.

Notes:

- $\frac{1}{4}$ cup of uncooked small tapioca pearls yields approx. 3 individual servings for halo halo.
- To prepare tapioca: Boil 2 cups of water in a saucepan. Add the $\frac{1}{4}$ 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 15 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.