



Ginataan

Level: Easy

Prep Time: 30 minutes

Serves: 8

Cooking Time: 30 minutes

Mochi ball ingredients:

$\frac{1}{2}$ cup mochiko

3 Tbsp. water

Other ingredients:

1 (13.5-oz.) can coconut milk

$\frac{3}{4}$ cup white granulated sugar

4 cups water

1 large Okinawan sweet potato (purple)

2 apple bananas, cut into 1-inch slices

$\frac{3}{4}$ cup dry tiny tapioca pearls, uncooked



1. Wash the outside of the sweet potato and place in a pot of water. Boil until fork tender.
2. Meanwhile, in a small bowl, combine $\frac{1}{2}$ cup mochiko with the 3 tablespoons water and mix very well to form a stiff dough (if you don't mix the water and mochiko well, the mochi balls will fall apart while cooking). With your fingers, pinch off some of the mochiko mixture, and with your palms roll and shape into a $\frac{1}{2}$ -inch ball. Continue making mochi balls until all the mochiko mixture is used up.
3. When the sweet potato is done cooking, remove potato from pot, let cool slightly and carefully remove the skin (it will be hot). Cut into 1-inch pieces.
4. In a large pot, mix the coconut milk, sugar, and the 4 cups water. Cook over medium heat, stirring occasionally for 10 minutes. Add mochi balls, sweet potato, banana, and tapioca. Cook, stirring occasionally, for 20 more minutes until mochi balls float and tapioca pearls are transparent. Serve warm or at room temperature.



Notes:

- Best eaten on the same day it's made. Do not refrigerate; the mochi balls harden when chilled.