

# SMALL PEARL Tapioca

Tapioca comes from the cassava plant and has been used for centuries in creamy puddings and sweet desserts. Tapioca contains no impurities so the delicate taste will not mask light flavors such as vanilla, peach or lemon. As a pudding REESE Tapioca is divinely soothing when served warm and delightfully refreshing when chilled.

## measure Tapioca Pudding

1/2 cup REESE Tapioca  
2 1/2 cups milk

1/4 tsp. salt  
1/2 cup sugar

2 eggs separated  
1 tsp. vanilla

- 1 In a bowl, soak tapioca in 2 cups of room temperature water overnight. Drain water.
- 2 In double boiler, heat milk just until no longer cold. Add salt and tapioca. Continue heating until small bubbles appear at sides of pan. Cover, turn heat to very low and cook for one hour. Make sure that milk mixture does not simmer or boil.
- 3 Separate egg whites from yolks. Beat egg yolks and sugar together until light yellow in color. Add a little of the hot mixture to the egg yolks and blend thoroughly. Then add the egg yolk mixture to the hot milk mixture, stirring constantly. Place the double boiler over medium heat and cook until tapioca mixture is very thick, about 15 minutes.
- 4 Beat egg whites until stiff.  
Slowly fold the egg whites into the hot tapioca mixture.  
Stir in vanilla. Serve warm or chilled.  
Makes 6-8 servings.

### Nutrition Facts

Serving Size 1 Tbsp. (10g)  
Servings Per Container about 22

Amount Per Serving

Calories 35

% Daily Value\*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 9g 3%

Protein 0g

\*Percent Daily Values are based on a 2,000 calorie diet

### Orange-Banana Tapioca Pudding

Prepare REESE Tapioca as directed, but add 2 teaspoons grated orange rind while cooking. Chill for at least 1 hour, then fold in 1 cup heavy whipped cream and 1 ripe sliced banana; pour in serving dishes and garnish with fresh orange slice and cherry or other fruit.

### Chocolate Tapioca Pudding

Prepare REESE Tapioca pudding as directed, while still warm, fold in 1/2 cup chocolate chips.

Put in chips before  
egg whites... stir well!

INGREDIENTS: TAPIOCA.

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