

Tapioca Pudding

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Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 45 mins

Category: Desserts

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

Almond milk, home made	2 cup
Tapioca (pearl, dry)	0.33 cup
Tapioca flour	3 tablespoon
Coconut milk, plain or original, unsweetened, fortified	1 cup
Salt, sea salt	0.25 teaspoon
Sweetener (stevia leaf powder)	1 package
Vanilla extract	0.5 teaspoon
Almond milk, home made	2 cup

Instructions

1. Grate 1 tbsp of orange zest and squeeze 1/2 cup orange juice. Use rolled oats.
2. Mix all ingredients in a blender and blend until well combined. Alternatively use a food processor. Blend until well combined and mostly smooth.
2. form into small round balls. Can be stored in refrigerator for at least a week.