

The secret of making Ha Long coconut milk pearl yogurt at home is as good as the restaurant

TipsMake.com will reveal to you the secret of making delicious Ha Long coconut milk pearl yogurt as out of stock in this article.

Ha Long coconut milk yogurt is a favorite snack of young people. Made from delicious ingredients, not harmful to health, easy to eat, it is not difficult to understand when this dish creates a fever and is quickly sought by many people. So, in this article, TipsMake.com will tell you the secret of making delicious Ha Long coconut milk pearl yogurt as out of stock.

content

1. How to make pearls
2. How to make coconut milk yogurt
3. How to make yogurt with coconut milk to note?

How to make pearls

How to make yogurt with coconut milk, of course, is indispensable. How to make delicious, crunchy pearl tapioca is very simple, let's first see what ingredients are needed.

Pearl materials

1. Tapioca flour: 200gr
2. Crispy jelly powder: 20gr
3. White sugar: 150gr
4. Boiling water: 100ml
5. Coconut milk: 300ml
6. Cornstarch: 15gr
7. Coconut grated: 50gr
8. Sesame seeds: 15gr
9. Cooking appliances such as spots, stoves, mixing bowls

Instructions for making crispy pearls

Step 1



1. Mix 200gr tapioca flour, 20gr crispy jelly powder and 50gr sugar in a large bowl.
2. Slowly pour 100ml of boiling water into the mixture of flour, just stir while stirring until the dough becomes a mass.
3. Spread the powder on a clean surface (cutting boards, wheels .) then mix the dough above. Use your hands to knead the dough into a smooth, non-stick dough.
4. If the dough is large, divide the dough into several pieces and use one piece at a time to shape the pearls. The unused flour should be put in a bowl and covered with a damp cloth to prevent the dough from becoming dry, broken or difficult to mold into small pearls.
5. Make a dough into strands and divide into small pieces, drawing into balls to taste.

Step 2



1. Boil 1 pot of water, pour pearls into boil for 30 minutes, just boil just stirring to ensure that pearls do not stick to the bottom of the pot.

2. When the water boils again, reduce the kitchen fire and cover. Wait for the pearl to float to the surface of the water, continue boiling for 5 minutes and then turn off the heat, keep the pearl for 10 minutes to make it tough, soft, and not hard to put in cold water.
3. Then, take pearls soaked in ice water bowl for 10 minutes.

Step 3

1. Put 300ml coconut milk, 100gr sugar, 15gr cornstarch in a pot. Cook the pot on the stove, stirring while stirring until the coconut milk is slightly thickened.
2. Put the above pearl in a pot of coconut milk, turn down the heat to warm the mixture until used.

How to make coconut milk yogurt



The yogurt you can basically buy from the store to make it fast, but we still encourage you to read if you have time to make your own yogurt at home, while ensuring the food safety and aroma. Delicious and very cost-saving.

Yogurt ingredients

1. 1 liter of fresh milk
2. 1 jar of plain yogurt
3. Cookware, yogurt containers and incubators
4. 1/2 can of condensed milk (or use more depending on your desired sweetness)

How to make yogurt



1. You add condensed milk and fresh milk to the pot, cook on the stove and stir, gently in one direction until the milk reaches 70 - 80°C, then turn off the stove.
2. After the mixture has cooled down, add the yogurt and stir well until it is completely dissolved, then scoop into small jars.
3. Put all jars into a large pot / bucket, hot water (70 - 80 °C) flood with up to 2/3 of the jar, close the lid and incubate for 7-8 hours. An outer heat bag or cloth can be used to keep temperatures longer.
4. After incubation is complete, place the jar of yogurt in the refrigerator for about 2 hours before eating. If left overnight, the yogurt will ferment more and more delicious.
5. When using yogurt with coconut milk, prepare yogurt, grated coconut, roasted white sesame and shaved ice. Put crushed ice in the bottom of the glass, add yogurt, coconut milk pearl in turn into the glass, sprinkle with grated coconut and roasted sesame seeds on top. The greasy, fragrant coconut milk pearls, combined with a refreshing sweet and sour yogurt, make sure you will not forget this unique dish.



How to make yogurt with coconut milk to note?

1. **Do not incubate with too hot water:**Using too hot water will damage the yeast, so you can cook a large kettle, using a part to make milk.After you have prepared the milk mixture, the boiled water will drop to the appropriate temperature to brew the yogurt.
2. **Soup incubation time:**The greater the amount of yeast, the more acidic and thicker the milk will be.So usually after about 6 hours of incubation milk has coagulated and has a mild sour taste.If you want sweet and soft yogurt, you can stop brewing after 6 hours.
3. **Cover yogurt brewers tightly:**Keep the brewing pot tightly closed so you can maintain the temperature sufficient to ferment the yogurt.If you want to use the rice cooker to brew, do not need to plug in.When you need to maintain the temperature, you can place a lining so that yogurt does not contact the bottom of the pot directly and turn on the rice cooker warm mode for 3-4 minutes.
4. In addition to the way of making yogurt, if you want to save time and ensure food hygiene and safety, you can use a dedicated yogurt maker.The advantage of this type of machine is that you only need to mix the mixture in the right proportion and then put in the machine, plugging in the power is peace of mind to do other things without worrying that the incubator will lose heat, causing yogurt to spoil.



Besides Ha Long coconut milk yogurt yogurt, you can also turn yogurt into many other interesting and easy to eat foods such as aloe vera yogurt, fruit yogurt, pearly yogurt, etc.

The way to make Ha Long bubble yogurt is very simple, isn't it? Hopefully with our guide, you will successfully make this snack for the whole family to enjoy.

You finished reading the article "**The secret of making Ha Long coconut milk pearl yogurt at home is as good as the restaurant**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.