



Sago at Gulaman

by Greggory Soriano

Prep Time: 10 minutes

Cook Time: 30 minutes

Totally Cooking Time: 40 minutes

Yield: 4 servings

Ingredients:

Gulaman

- 1 stick agar-agar (10g)
- 2 3/4 water
- 3/4 cup sugar
- 1 tsp, best quality vanilla extract
- 1 tsp. almond extract

Arnibal:

- 1 cup brown sugar
- 1 cup water
- 2 tsp. banana extract
- 1/4 tsp. salt

Other Things You'll Need:

- 4 cups cold water
- 1- 12oz. bottle of [Island Pacific Tapioca Pearl Sago](#) (Tapioca Pearl in Syrup)
- [Sheet pan](#), cookie pan, or shallow casserole dish
- [glass pitcher](#)

- [cute glass tumblers](#)

Directions:

Soak agar-agar in 2 3/4 cups water in a medium sauce pot. Bring the mixture to a boil until the agar-agar melts. Add sugar and cook for about 10 minutes. Remove from the heat and add vanilla and almond extract. Pout into a flat pan and allow to fool in the refrigerator until it sets.

In a small sauce pot add a cup of brown sugar, a cup of water, salt and bring to a boil, until sugar dissolves. Remove from the heat and add banana extract.

Remove Gulaman from the refrigerator and slice into cubes.

In a pitcher, add cold water, sago, gulaman, and sweeten with half of the Arnibal, until you reach desired sweetness and flavor. Add ice cubes, serve and enjoy!

Quick Tip:

You can store the sago and gulaman with some leftover arnibal in a tightly sealed jar. Keep refrigerated.

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

TikTok: [@greggy.soriano](#)

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Remember to Be Kind and Bake (or cook) for Someone!

Greggy