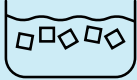
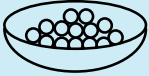
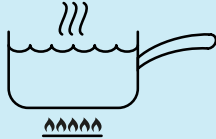
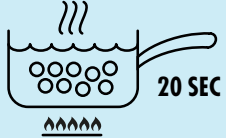
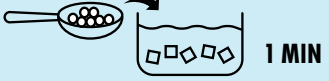

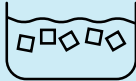


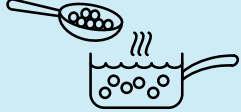
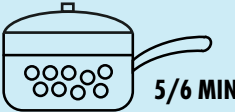
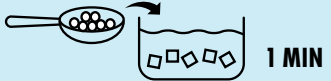




### TAPIOCA COOKING METHOD - COOKING

No.	Menu Item	Tapioca	Instructions		
25	Tapioca	0.5Kg (Half Bag)*	<p><b>1</b> Prepare a separate container of ice water</p> 	<p><b>2</b> Put quick cook tapioca in a bowl and separate them</p> 	<p><b>3</b> Boil a pot of 2L water</p> 
			<p><b>4</b> Add tapioca to boiling water pot for <b>20 seconds</b></p> 	<p><b>5</b> Sieve out cooked tapioca quickly, add to ice water for <b>1 min</b> Ensure tapioca is completely cold inside</p> 	<p><b>6</b> Drain tapioca well and use within <b>4 hours</b></p> 

### TAPIOCA COOKING METHOD - SOAKING

No.	Menu Item	Tapioca	Instructions		
26	Tapioca	0.5Kg (Half Bag)*	<p><b>1</b> Prepare a separate container of ice water</p> 	<p><b>2</b> Boil a kettle</p> 	<p><b>3</b> Add boiling water to a pot</p> 
			<p><b>4</b> Add quick cook tapioca to the pot and ensure they separate</p> 	<p><b>5</b> Put lid on and soak for <b>5 / 6 minutes</b></p> 	<p><b>6</b> Sieve out cooked tapioca quickly, add to ice water for <b>1 min</b> Ensure tapioca is completely cold inside</p> 
				<p><b>7</b> Drain tapioca well and use within <b>4 hours</b></p> 