

Sticky Rice and Mango



Ingredients

Rice:

1. 1 ¹/₄ cups raw sticky rice (sweet or glutinous)
2. Water
3. 3/4 cup very thick coconut milk (Do not shake the coconut milk can before opening. Spoon out thickest part on top.)
4. 1/4 cup sugar
5. 1/2 tablespoon salt

Topping:

1. 3/4 cup very thick coconut milk
2. 1/8 teaspoon salt
3. 1/4 teaspoon rice flour
4. 6 medium mangoes, peeled and sliced

Method

1. Rice: Wash and rinse the sticky rice well. Add water to cover 1/4 inch above the rice. Cook rice in an automatic rice cooker. Do not open the rice until fully cooked (about 20 to 25 minutes).
2. Cook 3/4 cup coconut milk in small saucepan over low heat. Add sugar and 1/2 tablespoon salt. Cook until dissolved.

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Remove from heat, and pour into cooked rice. Mix well and let stand for 15 minutes.

3. Topping: Heat coconut milk. Add salt and rice flour. Stir until completely dissolved.
4. Place sliced mangoes on a side of serving dish. Spoon some seasoned sticky rice on the other side. Top rice with 1 to 2 teaspoons of coconut sauce. Serve.

Yields: 6 servings.

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