



Mango Sticky Rice

INGREDIENTS

Steamed sticky rice

- 120g raw sticky rice (yields 200g steamed sticky rice)

Coconut sugar mix

- 240ml Coconut milk
- 60g caster sugar
- 2g sea salt
- 2 pandan leaf

Salted coconut cream

- 70g coconut cream
- A pinch of sea salt
- 1 tsp rice flour

Garnish

- 1 ripe mango
- 10g roasted shelled mung bean
- Salted coconut cream



Serves: 2



Prep Time: 5 ½ - 12 ½ hr



Cooking Time: 30 min

METHOD

Steamed sticky rice

1. Soak rice in water (water should be completely covering rice with an extra 5 cm on top), for 5 hours or overnight is best.
2. Drain the water and steam the rice for 25 minutes or until cooked.
3. While the rice is steaming, make the Smoked coconut milk.

Coconut milk

4. Place coconut milk, sugar, sea salt and pandan leaf in a saucepan.
5. Bring to the boil and stir until sugar dissolves. Set aside until rice is finished steaming.
6. Once the rice is cooked. Place the cooked rice and the coconut milk mix in a mixing bowl together. Mix through and then cover with cling wrap and leave sticky rice to absorb all the liquid and cool down.

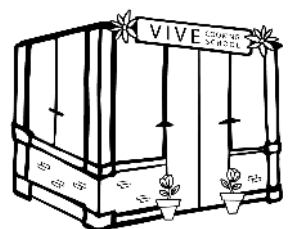
Salted coconut cream

7. Place coconut cream, sea salt and rice flour into a saucepan. Whisk together and bring it to the boil whilst whisking.
8. Turn off the heat and set aside to completely cool down.



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Serving

9. Place the sticky rice onto a serving plate and garnish with freshly sliced mango. Drizzle with salted coconut cream and sprinkle the roasted shelled mung beans to finish.



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