



## Mango sticky rice

### Preparation

Be sure to get the right rice for this dessert: you need sticky rice, also known as "sweet rice." In a bowl, wash rice well in several changes of cold water until water is clear. Soak rice in cold water to cover overnight.

Drain rice well in a sieve. Set sieve over a large deep saucepan of simmering water (sieve should not touch water) and steam rice, covered with a kitchen towel and a lid, 30 to 40 minutes, or until tender (check water level in pan occasionally, adding more water if necessary). Boil the coconut milk in a large saucepan or wok. Add 2 tablespoons of sugar and one pinch of salt, and stir until the sugar is dissolved.

Then put half of the coconut milk in a separate bowl. Add the cooked sticky rice into the saucepan with the coconut milk mixture and stir it. Let rice stand, covered, until coconut-milk mixture is absorbed.

Place the sticky rice on a plate and pour the remaining warm coconut milk around the rice. Add the mango slices on the plate. You also can add some banana and coconut shavings.

Bon appétit...

### Ingredients for 4 persons

brow sticky rice.....	2 small bowls
coconut milk.....	1 small bowl
sugar.....	2 tablespoons
salt.....	1 pinch
red mango.....	1 pcs

