



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

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

