

## Mango Sticky Rice (Makes ~6 servings)

### Coconut Sticky Rice

1. 1-1/2 cups (**310g**) glutinous rice (also called sticky rice or sweet rice)
2. 1 can (**500 mL / 14 fl. oz**) full-fat coconut milk, reserve 1/2 cup (**120mL**) for coconut sauce
3. 3/4 tsp (4.5g) fine sea salt / table salt (1-1/2 tsp Diamond Crystal kosher salt) **pinch**
4. **150g** (3/4 cup) sugar
5. **1/2 fresh pandan leaf** (optional)

### Salted Coconut Sauce

1. 1-1/2 tsp (**4.5g**) cornstarch
2. 1/4 tsp (1.5g) (1/2 tsp kosher salt) **pinch**
3. 1 tbsp (**13g**) sugar
4. **120 mL** coconut milk from *see above*

### To Serve

1. 3-4 ripe mangoes OR mango ice cream

### Coconut Sticky Rice

1. Wash rice thoroughly. Drain off excess water. Soak rice in boiling hot water. Cover the bowl with a plate and soak for 15 minutes. **Soak overnight and steam**

-- *Make Coconut Infusion* --

2. Drain off most of the hot water, leaving just enough to be exactly level with the top of the rice.
2. Cover the bowl. Microwave on high power for 7 minutes. Remove from microwave (careful, will be very hot). Fluff up rice with a fork. Give it a taste. If it's tender, then it's ready. If it

still has a hard chalky center, microwave for another 2-3 minutes (covered), until tender and cooked.

4. While the rice is still hot, pour over the coconut infusion (see below). Gently stir together. Cover the bowl again and let rest for 30 minutes or until all the liquid has been absorbed into the rice. Halfway through the resting time, give it a another stir to redistribute any liquid.

-- *Make Salted Coconut Sauce, Peel Mangoes* --

### **Coconut Infusion**

1. Pour out 1/2 cup (120 mL) coconut milk from the can and reserve for later.
2. Add remaining (280 mL) coconut milk to a small pot. Add sugar, salt, and if using, pandan leaf.
3. Heat on medium until gently simmering and all the sugar is dissolved. Turn off the heat and keep warm until ready to use. If the mixture cools down before the rice is ready, re-heat over a low flame while rice is cooking in the microwave.

### **Salted Coconut Sauce**

1. With the reserved 1/2 cup of coconut milk, add a small splash (1 tsp) to the cornstarch. Stir together until lump free. Add cornstarch mixture back to coconut milk, along with salt and sugar.
2. Pour mixture into the same pot as before. Cook over low heat, stirring constantly, until the sauce thickens enough to coat a spoon or spatula. Pour into a serving container and set aside until ready to serve.

### **Assemble**

1. Peel mangoes and slice off mango cheeks. Cut mango into slices.
2. Add sticky rice to serving plate. **Mold with tempered glass bowl.** Arrange mango slices neatly. Spoon over coconut sauce. Finish sprinkle of sesame seeds (optional). Enjoy!