



I was glad to taste something out of my comfort zone and this Thai Sticky Coconut Rice with Mango took me to heaven and back. It is so delightful!

Ingredients

1/2 cups basmati rice

200 ml of coconut cream

3 Tablespoons sugar

1 Tablespoon sesame seeds (You may toast them before adding them)

1 large mango, peeled, pitted, and cut into slices



Method

Place the rice in a sieve and rinse it several times with cold water until the water runs clear. Transfer the rice to a bowl and fill it with cold water. Cover it with a kitchen towel and allow the rice to soak for 1-5 hours or preferably overnight to get rid of the excess starch.

After the soaking time has lapsed, put the rice to boil together with half of your coconut cream (about 100 ml). When the rice has soaked up most of the cream, mix the remaining coconut cream with the sugar, heat it in the microwave and add to the rice. It may look like your rice is drowned in coconut cream, but the liquid will all be absorbed. Cover the sufuria tightly and let the mixture stand at room temperature, undisturbed, for about half an hour.

The coconut sticky rice is to be served at room temperature along with fresh mango. When ready to serve, sprinkle the rice with the sesame seeds and serve the sliced mango alongside the rice.



SERVE WITH: on its own.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/thai-mango-sticky-coconut-rice/>