

# MANGO AND "GLASS" STICKY RICE

<b>YIELDS</b> 2-4 SERVINGS	<b>NONACTIVE PREP TIME</b> 4 HOURS	<b>STEAM TIME</b> 20 MINS
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## INGREDIENTS

1.5 cups of dry sticky rice

1.5 c coconut milk, AROY D or Chaokoh brand

2-3 tbsp of palm sugar

1/2 tsp of sea salt

1 Mango

## SPECIAL EQUIPMENT

Colander

Large pot

Kitchen towel

## NOTES

\*If you're waiting to eat the rice later, keep the rice and cream separate. Microwave the rice and mix with the cream when the rice is hot.

## INSTRUCTIONS

1. Rinse rice with cool water, until water runs clear. Soak sticky rice for 3 hours-overnight. Cover.
2. Drain rice into colander. Fill pot with water, about 1/3-1/2 of the way up, depending on your pot. The steam needs to be close enough to the rice to steam, but far enough to not boil into the rice. Rest the handles of the colander on the edges of the pot, cover with a lid. Water should come up to 2 inches away from the bottom of the colander. Cover any rogue steam with a kitchen towel. Steam for 30 minutes.
3. While rice is steaming, get coconut cream ready. Simmer 1 cup of the coconut cream and add palm sugar. Once dissolved, add 1/2 tsp of salt.
4. Add to coconut milk and salt. Dissolve ingredients together and give it another taste. It should be sweet, creamy, with a slightly salty aftertaste.
5. Remove rice from steamer and toss in coconut cream.
6. Peel and slice mango in half skimming along the flat edge of the seeds. Slice into desired pieces and lay in chunks across the rice.
7. Garnish with an extra splash of plain coconut milk. The mix of the sweet glaze and plain coconut milk go a long way.