



April 2022

Mango Sticky Rice

Famously served as street food in Thailand, this sweet course will teleport you to the tropical vacation of your dreams! Rich and creamy coconut sticky rice is paired with vibrant and perfectly-sweet mangoes in this heavenly dessert. Don't let the cook time scare you – half the time is just letting the rice soak up all the coconut milk! Just make sure you start soaking the sticky rice the night before.

60 MINUTES	4 SERVINGS
6 INGREDIENTS	<i>🍴🍴🍴🍴🍴</i> SPICE LEVEL

Mango Sticky Rice

INGREDIENTS

- 1 c glutinous rice (sweet sticky rice)
- 1 c unsweetened coconut milk
- $\frac{1}{4}$ c sugar
- $\frac{1}{2}$ tsp salt
- 1 tbsp sesame seeds, for garnish
- 2 champagne mangoes, sliced

DIRECTIONS

1. In a bowl, wash glutinous rice well in several changes of cold water until water is clear. Soak rice in cold water overnight or for a minimum of 8 hours.
2. Drain rice well in a sieve. Set sieve over a steamer and steam rice for 20–25 minutes.
3. When rice is almost finished, begin making the coconut milk mixture: combine coconut milk, salt and sugar in a sauce pan and stir until sugar has dissolved. Remove from heat but keep this mixture warm.
4. Transfer the steamed rice into a large bowl and stir in the coconut milk mixture. Cover and set aside for 30 minutes or until coconut milk mixture is fully absorbed.
5. To serve, mold $\frac{1}{4}$ cup servings of sticky rice onto dessert plates and add freshly sliced champagne mangoes. Top the rice with extra coconut milk and sesame seeds. Enjoy!



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