

Glutinous Rice with Mangoes Recipe (Thai Dessert Recipe)

Ingredients:

1 cup (7 oz/220 g) glutinous rice

For sauce one:

½ cup (4 fl oz/125 ml) coconut milk

¼ cup (2 oz/60 g) granulated sugar

2 pinches of salt

For sauce two:

1 cup (8 fl oz/250 ml) coconut cream

½ cup (4 oz/125 g) chopped palm sugar or brown sugar

24-inch (60-cm) piece banana leaf, wiped clean and cut into 6 decorative shapes (optional)

2 mangoes, peeled and sliced

1 teaspoon sesame seeds, toasted

Method:

A day ahead, in a bowl, combine the rice and 6 cups (48 fl oz/1.5 liters) water and let soak at room temperature overnight. Drain the rice once at the midway point and re-cover with 6 cups fresh water. The next day, pour water to a depth of 3 inches (7.5 cm) into a steamer pan. Line the steamer tray with a 20-inch (50-cm) square of cheesecloth (muslin). Drain the rice and spread in the lined tray. Place the tray in the steamer pan and set the steamer over high heat. Bring the water to a boil, drape the overhanging cheesecloth loosely over the rice, cover, and steam for 20 minutes. Remove the tray of rice from the steamer, and lift out the rice-filled cheesecloth packet. Reline the steamer tray with clean cheesecloth and invert the half-cooked rice back into the steamer tray. Drape the rice with the new cheesecloth, cover, and steam over high heat until the rice kernels are tender, about 20 minutes longer. Meanwhile, to make sauce one, in a saucepan over low heat, combine the coconut milk, granulated sugar, and salt and bring to a low simmer, stirring to dissolve the sugar. To make sauce two, combine the coconut cream and palm sugar in a separate pan and warm over low heat, stirring to dissolve the sugar. Let both sauces cool to room temperature. Line 6 small ramekins with 8-inch (20-cm) squares of plastic wrap. Transfer the rice to a bowl. Using a spatula, gradually mix in sauce one. Divide the rice among the ramekins, pressing down to distribute it evenly, and cover with the plastic wrap. Let stand at room temperature for at least 30 minutes or for up to 2 hours. Do not refrigerate. Place a banana leaf shape (if using) on a plate. Fold back the plastic wrap on each ramekin, and invert onto each leaf. Lift off the ramekin and peel off the plastic. Garnish with 3 or 4 mango slices, drizzle with 2 tablespoons of sauce two, and sprinkle with sesame seeds. Pass the remaining sauce at the table.