

Mango Sticky Rice Recipe

Ingredients: Makes 8 servings

2 cups glutinous rice, rinsed well and drained
3 cups coconut milk
210g crushed palm sugar
1 vanilla bean, split lengthwise in half, seeds scraped out,
and seeds and pod reserved, or 2 teaspoons vanilla extract
2 teaspoons salt
1 frozen pandan (screwpine) leaf, optional
4 ripe mangoes, preferably Champagne, peeled, seeded and sliced
2 teaspoons white and black sesame seeds, toasted, optional

Method:

Put the rice in a large bowl, cover with 8 cups cold water, and soak for at least 2 hours. Line a steamer insert or basket with a large piece of cheesecloth and bring the water in the steamer to a steady simmer. Drain the rice well, transfer to the steamer, wrap with the cheesecloth, and steam, covered, until tender, about 20 minutes. Meanwhile, put the coconut milk, palm sugar, vanilla seeds and pod, if using, the salt and pandan leaf, if desired, in a large saucepan and set over medium heat. Bring to a steady simmer, stirring occasionally, and cook, stirring, until the sugar dissolves and the mixture has reduced, about 15 minutes. Remove from the heat. Transfer the rice to a large mixing bowl and stir in half the warmed coconut milk. Set the remaining coconut milk aside. Divide the rice among eight serving bowls and let sit until slightly cooled. The rice will absorb the liquid and the mixture will become thick. Top each bowl with mango slices and spoon the remaining coconut milk on top of the mangoes. Sprinkle with sesame seeds, if desired, and serve immediately.

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