

Mango and glutinous rice with coconut milk |

Recipe for 4 servings

Description

Dessert based on connotations of freshness and texture.

Note

It's important to use a ripe mango for this recipe, but frozen mango can be used if required.

Ingredients

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- 160 Gr Sticky rice
- 200 Ml Coconut milk
- 50 Gr Sugar
- 1 Unit(s) Fresh mango
- 2 Tbsp White and black sesame seeds
- 40 Gr Grated coconut

Coconut sauce

- 200 Ml Coconut milk
- 50 Gr Sugar
- 1 Pinch(es) Salt

Preparation

- Preparation time **25 mins**
- Resting time **60 mins**

Preparation

Peel the mangoes and cut them into cubes (macedoine).

Rinse the rice in cold water. Cooking rice in a rice cooker, or in a saucepan with double the volume of water as rice. Bring to a boil over the heat, covered. Once boiling, reduce the heat to a minimum, cook for 15 minutes, always covered. Then remove from the heat and let stand for 5 minutes off the heat, still with the lid on.

In a saucepan, heat the coconut cream, sugar and salt, add it to the cooked rice, little by little.

Roast the sesame seeds and coconut in a hot pan, making a few back and forth movements in the pan.

Coconut sauce

Boil the coconut cream with the sugar and salt.

Let cool before serving.

Serving

In a bowl, place the rice, add the mango on top, cover with coconut sauce, finish with the coconut and the toasted sesame.

Bon appétit!