

Sticky rice with coconut and fresh mango

Recipe for 4 persons

Description

A real taste of tropic!

Ingredients

Sticky rice

- 1 Cup(s) Sushi rice

Coconut milk preparation

- 250 Ml Coconut milk
- 80 Gr Palm sugar
- 1 Pinch(es) Salt
- 1 Tsp Cornstarch

Garnish

- 1 Unit(s) Fresh mango
- 2 Tbsp Coconut shavings

Preparation

- Preparation time **60.00 mins**
- Preheat your **four** at **375.00 F°**
- Resting time **60.00 mins**

Introduction

Peel the mango and slice thinly. Place the coconut on a baking tray and roast for 5 to 12 minutes until golden.

Sticky rice preparation

Soak the rice in a cup of water for at least 2 hours. Drain it in a strainer. Steam the rice in a perforated basket for 25 minutes. Transfer to a bowl. Pour half of the coconut milk mix on top of the hot rice, mix well and let rest 20 minutes covered.

Coconut milk preparation

In a small pot, put together the coconut milk, palm sugar, the corn starch and the salt and simmer until the sugar is dissolved.

Plating

Using a mold or a small bowl, place a small portion of rice on each plate. Pour a little bit of the coconut milk mix on top and garnish with the fresh mango and coconut flakes.

Bon appétit!