

Sticky rice with coconut and fresh mango

Recipe for 4 persons

Description

Exotic tasty dessert made from sticky rice flavored with coconut milk and fresh mango.

Note

You can make a papillote with a banana leaf in which you will wrapped the sticky rice with your fruit and grill it a few minutes on each side. In addition, you can substitute with other fruits like banana and lychees.

Ingredients

For the sticky rice with coconut and fresh mango

- 250 Ml Sticky rice
- 250 Ml Coconut milk
- 80 Gr Palm sugar
- 1 Pinch(es) Salt
- 1 Tsp Cornstarch
- 2 Unit(s) Fresh mango
- 50 Gr Coconut shavings

Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **375.00 F°**
- Resting time **120.00 mins**

General preparation

Peel the mango and cut it into strips. Place the coconut shavings on a baking sheet and let them roast in the oven until golden, about 5 to 8 minutes.

Coconut milk preparation

In a small saucepan, combine coconut milk, palm sugar, salt and cornstarch. Heat the mixture until the sugar is completely dissolved, stirring with a whisk.

Sticky rice preparation

Soak the rice in a cup of water for at least 2 hours. Drain. In a bamboo basket or in a steamer, place the rice (without water) and cook for 25 minutes. Place the rice in a bowl and pour half the mixture in coconut milk. Let stand for 20 minutes.

To serve

Serve a portion of sticky rice using a ring mold. Pour some coconut milk sauce over the rice and

garnish with of mango slices arranged in a fan and a few shavings of roasted coconut.

Bon appétit!