Mango sticky rice

Warm sticky rice absorbs lightly salted, sweet coconut milk. Finish each serving with ripe mango and a spoonful of warm coconut milk.

Serves 4 · 45 minutes, plus soaking

Ingredients

Made with coconut. Check the coconut milk and rice packs for ingredients and “may contain” warnings.

200 g white Thai glutinous (sticky) rice

250 ml coconut milk

50 g sugar

¼ tsp salt

2 ripe mangoes

Choose soft, fragrant mangoes. Buy separately.

Method

1. Soak the rice

Rinse the rice several times in cold water, then cover generously with fresh water. Leave for at least 4 hours or overnight. Drain well before steaming.

2. Steam until tender

Line a steamer basket with a clean damp steaming cloth. Spread the drained rice in an even layer. Set over simmering water, cover and steam for 25–30 minutes, until the grains are tender all the way through.

3. Warm the coconut milk

While the rice steams, put 200 ml of the coconut milk in a small pan with the sugar and salt. Warm gently, stirring until dissolved. Keep the remaining 50 ml of coconut milk for serving.

4. Let the rice absorb the sauce

Transfer the hot steamed rice to a bowl. Pour in the sweetened coconut milk and gently fold together. Cover and leave for 15 minutes so the rice absorbs the liquid.

5. Slice the mango and serve

Peel the mangoes, cut the flesh away from the stones and slice. Gently warm the reserved coconut milk. Divide the rice between four plates, arrange the mango alongside and spoon the coconut milk over the rice.

Cook’s note Use white Thai sticky rice for its chewy texture. Fold in the coconut milk while the rice is still hot so the grains absorb it.