



Thai Sticky Rice with Mango

I find any dish with sticky rice addictively comforting, especially a dessert. So I adore *khao neow mamuang*, sticky rice with mango, which is one of Thailand's most popular desserts. Glutinous (or sticky) rice is the staple grain of north-eastern Thailand and, despite the name, doesn't contain any gluten, making it handy if you're cooking for GF folk. Needless to say, making your own coconut milk and cream takes this dessert to the next level. Start this recipe early in the day to soak the rice.

Serves 2

METHOD

1. Wash rice well with cold running water, until the water is clear. Drain then soak in cold water for about 6 hours.
2. Drain rice and place in a saucepan with 300ml water and bring to the boil.
3. Reduce heat and simmer for about 15 minutes, until tender; most of the water should be absorbed, but if it looks like it's going to stick, add a splash more.
4. Meanwhile, combine coconut milk (or cream), sugar and salt in a small saucepan over medium heat, stirring regularly until sugar dissolves. Bring just to the boil then remove from heat.
5. Stir coconut milk mixture into the cooked rice and cook for a further 5 minutes or so until it's absorbed.
6. Spoon into serving bowls, top with mango and a drizzle of coconut cream if you like.

INGREDIENTS

- ½ cup (100g) white glutinous rice
- ½ cup fresh coconut milk or cream
- 40g castor sugar
- ½ teaspoon salt flakes, crushed
- ½ ripe mango, peeled and sliced
- Fresh coconut cream for drizzling (optional)