

Thai sticky rice with mango is a traditional Thai dessert.

THAI STICKY RICE WITH MANGO



When I first made this, I didn't heat the coconut milk, so it was a disaster. Now I know better, thanks to the kind instruction of Chef Tue at Sawatdee, a Thai restaurant in Arlington, Virginia. Also, do not forget to presoak the rice. The special hand-woven bamboo steamer required for this recipe is available from Kalyustan's in New York and other online stores.

- 2 cups Thai sticky rice (white or black)
- one 13.5-oz. can coconut milk
- 3/4 cup sugar
- 1/2 tsp. salt

Soak the rice for a minimum of eight hours; overnight is better. Thoroughly rinse until the water runs clear. Steam the rice in a traditional Thai bamboo steamer for 20 minutes, turn the rice by twisting the bamboo to free the rice and then flipping the top side down to get more steam. Continue for 10 more minutes.

Meanwhile, heat the coconut milk to hot, but not boiling. Add the sugar and salt; stir to dissolve. Pour the steamed rice into a large mixing bowl and pour in the coconut milk mixture. Stir to combine. (At this point, it will still be quite watery.) Cover the bowl with plastic wrap and set aside for 20--30 minutes to let the rice absorb the coconut milk. Serve with mango slices for a dynamic dessert.