

Sticky Coconut Rice with Chilled Fresh Mango

(from rasamalaysia.com)



Equipment

- Strainer
- Steamer
- Saucepan
- Weighing machine or measuring cup
- Measuring spoon
- Heating stove
- Spatula to stir

Tip

- Sticky rice needs to be soaked for at least 3 hours, but best to soak it for 6 to 8 hours, or overnight. It makes the rice more flavourful and gives a better texture.
- If you wish to shorten the soaking time, just soak it in warm (body temperature) water for about 2 hours
- Sticky rice is ready to be steamed when the grain breaks easily. If it does not, you will need to soak it longer.
- Once sticky rice is cooked, keep the rice covered in a warm place so it remains moist. Leaving it out will cause it to dry out.
- Store leftover sticky rice in an air-tight container and refrigerate it. It should be eaten within 4 or 5 days. If you wish to store it longer, freeze it in an air-tight container.
- To eat leftover sticky rice that has been refrigerated or frozen, put a damp paper towel over the rice and microwave it.

Ingredients

- 200gm glutinous rice
- About 10 to 12 2-inch cut pandan (screwpine) leaves (optional)
- 1 banana leaf (optional)
- 250ml coconut milk
- ½ tsp salt

- 50gm granulated sugar
- 3 fresh, sweet mangoes, cut and chilled

Method

1. Wash and rinse glutinous rice until the water is no longer cloudy. I did this about 3 times. Then soak the rice in room temperature water for 6 to 8 hours.
 2. Prepare a steamer – heat water in steamer
 3. Line a bowl or steam basket with banana leaf. Completely drain water from glutinous rice with a strainer, then put the rice on the banana leaf. Stir the cut pandan leaves into the rice
 4. Cover the steamer and steam the rice for 20 to 25 minutes, until cooked.
 5. While rice is steaming, combine coconut milk, salt and sugar into a saucepan and heat on low, constantly stirring. It is done when the sugar has completely dissolved. Switch off the heat, set aside about ¼ cup of the coconut milk. This will be for serving.
 6. When rice is cooked, transfer to a bowl, fluff up the rice and pour in the coconut milk. Stir to combine well, then leave aside for the rice to soak in the coconut milk, until rice cools to room temperature.
 7. Drizzle some of the coconut milk that has been set aside over the rice, place fresh chilled and cut mangos on top of the rice, and enjoy!
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