

# Mango Sticky Rice

**Serves Eight**



## ***Ingredients***

1 cup uncooked sushi rice  
1 ½ cups water  
1 cup full-fat coconut milk  
¼ cup sugar  
½ teaspoon kosher salt  
3 ripe mangos

## ***For the cream sauce***

½ cup full-fat coconut milk  
2 tablespoons sugar  
1 teaspoon cornstarch  
1 tablespoon water  
1 teaspoon vanilla bean paste

## **Steps**

1. Rinse the rice until the water runs clear.
2. Add the rice to a sauce pan with 1 ½ cups of water and bring it to a low boil. Lower the heat, cover and simmer for 15-20 minutes or until the water is absorbed.
3. While the rice is cooking, combine 1 cup of coconut milk (shake the can well before opening), ½ cup sugar and salt in another saucepan. Bring to a low boil.
4. Add the cooked rice to the saucepan with the sweetened coconut milk stirring well. Cover the pan and remove it from the heat. Allow it to thicken (about 1 hour).
5. Whisk together the remaining can of coconut milk and 2 tablespoons of sugar in a small saucepan over low heat. Whisk together the cornstarch and water in a small cup and then add it to the pan whisking well. Simmer until thickened. Add in the vanilla bean paste and stir. Set aside to allow it to cool a bit.
6. Scoop the rice onto a bowl or plate and serve with sliced mango, Drizzle the coconut sauce on top. Enjoy!