

MANGO STICKY RICE

Serves 4

Ingredients:

100 g sticky rice

3 dl coconut milk

2 dl sugar

2 very ripe mangos

2 tsp roasted sesame seeds

salt

Directions:

1. *Put the rice in cold water for min. 1 hour, for best result over night. The water must cover the rice.*
2. *Then rinse the rice and steam the rice in a pot with 1 liter of water, for 20-25min.*
3. *Meanwhile cook the coconut sauce. Mix the milk, salt and sugar, heat up.*
4. *You can taste the cream, it has to be salt and sweet.*
5. *Now stir half of it into the cooked sticky rice. Let it rest for 15-20 mins.*
6. *Cut the mangos in medium size boats.*
7. *Roast the sesame seeds.*
8. *Serve the rice together with mangos, coconut cream and sesame seeds.*