

RECIPE: Kao Niew Mamuang – Sticky Rice with Mango

Ingredients

- 100 gram Sticky rice (Soak over night or at least 4 hours before) then steam for 20-30 mins.
1 tablespoons white sugar
1 pinch salt
30ml coconut cream
30 1 ripe mango peeled
31 1 tablespoon deep fried mung bean seeds

Preparations

Heat the coconut milk in a frying pan, medium heat.
Stir constantly and let the coconut milk simmer.
Add sugar and salt. Keep stirring. Add steamed sticky rice and keep stirring until it is nearly dry.

Place the sticky rice on to a plate. Pour hot coconut milk over the hot sticky rice. The sticky rice will absorb all coconut milk. The rice should be a little mushy. Serve warm on a platter with chilled mango topping with coconut and deep fried mung bean seeds.