

THAI GREEN STICKY RICE WITH MANGO

<http://andreasrecipes.com/2010/08/19/thai-green-sticky-rice-with-mango>

Serves 4.

Equipment

electric rice cooker (or traditional rice steamer)
small saucepan

Ingredients

1 cup Thai sweet glutinous rice
1-1/4 cups (300 ml) water
1/4 teaspoon sea salt
2 tablespoons canned pandan extract (or 1/2 teaspoon pandan essence)\
2 drops green food coloring (optional)
1 cup (240 ml) coconut milk
3 tablespoons granulated sugar
1 mango, peeled and thinly sliced

Preparation

1. Pour the sweet rice in your rice cooker. Add the water and stir. Let the rice soak for at least 30 minutes, or up to 4 hours. Add the salt, pandan extract, and green food coloring, then stir. Turn on the rice cooker.
2. While the rice cooks, warm the coconut milk with the sugar in the small saucepan. Remove from heat and allow to cool to room temperature.
3. After the rice cooker finishes the cooking cycle, allow the rice to stand 5 more minutes.
4. For each serving, place a scoop of the warm rice in a bowl or on a plate and drizzle with the coconut milk. Arrange slices of the mango with the rice, then serve.