

## Sweet Sticky Rice with Mango



### Ingredients:

2 cups sweet sticky Rice  
10 tbsp Asian Palm sugar  
2 cans lite Coconut milk  
Mint leaves

4 ripe Mangoes  
½ tsp Salt  
Water

### Preparation:

Soak rice in 2 cups water for 30 min or longer, do not drain rice.  
Add 1 cup more water + 1 can of coconut milk, salt, 2 tbsp sugar.  
Bring to gentle boil, partially cover with lid.  
Reduce heat to medium low.  
Simmer for 20-30 min or until all liquid is absorbed.  
Then turn off heat with lid tight and let sit 5-10 min.  
Warm rest 1 can coconut milk. Do not boil. Low heat for 5 min.  
Add 6 tbsp sugar, stir to dissolve. Test for sweetness. Add sugar if needed.  
It will taste less sweet on rice so sweeter the better.  
Prepare mango by slicing them open and cutting into small pieces.  
Pick up warm rice, shape into rectangle shape, plate with mango pieces and a good drizzle of coconut sauce.  
Garnish with mint leaves and serve.