

Bay Dom Neib: Mango Sticky Rice

Ingredients

- 1 1/2 cups uncooked sticky rice
- 1 1/2 cups coconut milk
- 1 cup palm sugar
- 1/2 tsp salt
- 1/2 cup coconut milk
- 1 tbsp palm sugar
- 1/4 tsp salt
- 1 tbsp tapioca starch

Garnish

- 3 mangos, peeled and sliced
- 1 tbsp toasted sesame seeds

Directions

1. Prepare rice according to package directions.
2. As the rice cooks, combine 1-1/2 cups of coconut milk, 1 cup sugar, and 1/2 teaspoon salt in a separate saucepan. Slowly bring to a boil over medium heat and set aside. When rice is finished, fold it into the milk mixture. Cover and allow to cool.
3. In a small saucepan, add the remaining coconut milk, sugar, and salt, to the tapioca starch. Bring to a boil and remove from heat.
4. Scoop the sticky rice onto a serving dish, arranging the mangos around it. Lastly, pour the coconut sauce over the mangos and rice.
5. Sprinkle with sesame seeds and serve.