

Pandan Infused Coconut Milk Sticky Rice with Mango

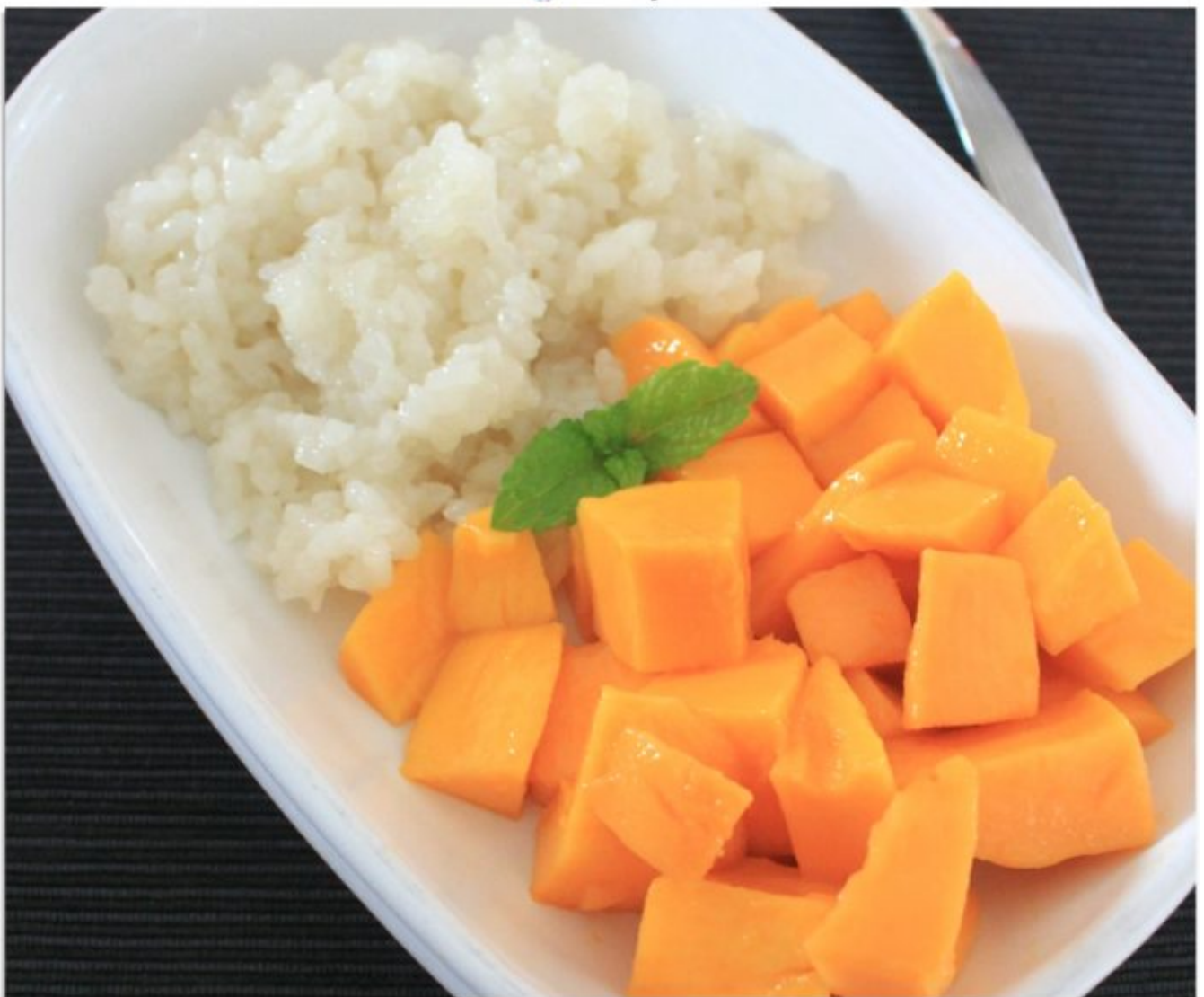
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This is a very simple recipe for the Thai inspired dessert made with sticky rice and served with fresh mango...a must try...

We often order this dessert when eating at the local Thai restaurant, and I always felt guilty in ordering a dessert that was so easy to make...but somehow never came around until a few weeks ago when reading Simple Gluten Free Kitchen post I then decided that I could not wait anymore, so this post it totally inspired by Balvinder...

If you have not had this dessert you must try it, even my husband that was not brought up with sticky rice loves it...

Ingredients:

- 1 cup glutinous rice or sticky rice

- 1 can coconut milk
- Pandan leaves, fresh or frozen
- 1 pinch salt
- 3 to 4 tablespoons sugar
- Fresh mangoes



Method:

Cut the pandan leaves to approximately 4 by $\frac{1}{2}$ in. Tie a knot and place in a pan with the coconut milk. Bring to almost boiling and turn to simmer for 15-20 minutes.

Meanwhile wash the sticky rice until water is clear.

Remove the pandan leaves from the coconut milk. Pour the coconut milk infused with pandan leaves and measure 1 $\frac{1}{2}$ cup. If necessary add water to complete the volume. Pour the coconut milk back to the pan and add the rice. Place under high heat until boil, then turn to simmer and cook for another 10 minutes.

When all the coconut milk is absorbed into the rice, add the sugar and let it stand for 10 more minutes.

To serve, peel the mangoes and cut into slices or cubes. Serve the warm sticky rice with the mango.

If you enjoy this Asian inspired dessert, you might want to take a look at the Thai Red Rubies in Coconut Milk Infused with Pandan recipe.

Curiosity Corner

Did you know that sticky rice or glutinous rice in spite of the name does not contain gluten? Usually rice contains amylose and amylopectin, glutinous rice have very little of amylose and high amounts of amylopectin, which is accountable for the sticky texture.

Thank you for stopping by Color Your Recipes...have a colorful day!