INGREDIENTS:

Serves: 2-4

½ cup raw Thai sticky rice (no substitute), soaked anywhere from one to 5 hours, drained, and rinsed to get rid of excess starch
½ cup coconut milk
½ cup sugar
¼ teaspoon salt

One ripe good mango, peeled and cut into thick slices

DIRECTIONS:

1. Put the rice in a heatproof bowl and steam in a steamer, over medium heat, for about 20 minutes (based on one half cup of rice). The rice should be cooked through with no hard, raw bits in the middle of the grains.
2. Turn off the heat and let the rice stay in the steamer, with the lid on, while you prepare the coconut milk.
3. In a small saucepan heat the coconut milk, sugar, and salt until the sugar completely dissolves.
4. Take the sticky rice out of the steamer. Pour the hot coconut mixture on top of the rice and gently stir. (It may look like your rice is drowned in coconut water, but the liquid will all be absorbed.) Cover the bowl tightly with plastic wrap and let the mixture stand at room temperature, undisturbed, for half an hour.
5. The coconut sticky rice is to be served at room temperature along with fresh mango.
6. The rice can be refrigerated and reheated in the microwave, but the texture of reheated sticky rice isn’t as good as it is when freshly made. Freezing sticky rice is not recommended.