**Thai Mango Sweet Sticky Rice**

**Ingredients:**



* 1/2 fresh mango
* 60 ml glutinous/sweet rice
* 60 ml coconut milk
* 5 ml coconut milk
* 15 ml sugar
* Pinch of salt
* 1ml corn starch
* 2 ml sesame seeds (optional)

**Instructions:**

1. Soak glutinous/sweet rice for 2 hours, or up to overnight. Drain water when ready.
2. Using a steamer, steam sticky rice for 20-30 minutes. Check on the 20 minute mark. If rice is soft and not hard in the middle, it is done.
3. If you do not have a steamer, shape aluminum foil into three equal size balls. Fill pot with water (see Note 1) and place the aluminum balls on the pot.
4. Place a metal bowl/plate (or a plate that can withstand the hot steam) on the aluminum balls. Add drained rice to the bowl/plate. Make sure to fill with enough water so it doesn’t dry out while steaming.
5. Bring pot to boil, and once it boils, cover pot, and cook for 20-30 minutes. Check on the 20 minute mark. If rice is soft and not hard in the middle, it is done.
6. While waiting for rice to cook, slice mangoes.
7. Prepare the sweet coconut sauce by bringing 60 ml of coconut milk and sugar to boil. Once it reaches a boil, bring 1/2 of the sauce into a small bowl and set aside.
8. Combine 5 ml of coconut milk and the corn starch, then add that into the pot to thicken the sweet coconut sauce. Boil for a few minutes until sauce is thickened.
9. When rice is done, add the non-thicken sweet coconut sauce (the sauce set aside on Step 7) to rice and mix well. Set aside and let it cool for 15-20 minutes.
10. Once cool, place rice onto serving plate(s), pair with mangoes, and drizzle the thickened sweet coconut sauce onto rice. Garnish with sesame seeds.