

Sticky Coconut Rice and Mango

Ingredients:

400ml can coconut cream

2 kaffir lime leaves, torn

1 table spoon caster sugar

1 1/3 cups medium grain rice

1 table spoon caster sugar, extra

1 cup frozen mango pieces, thawed

Honey to drizzle

1 table spoon sesame seeds

1/3 cup shredded coconut

What to do:

- 1) Carefully open coconut cream, measure ½ cup and set aside.
- 2) Combine remaining tin coconut cream with 1 and ½ cups of water in a medium pot.
- 3) Add lime leaves and sugar to pot.
- 4) Bring pot to a simmer over medium heat.
- 5) Carefully remove lime leaves.
- 6) Place the rice in a sieve and rinse and swirl under cold water until water runs clear.
- 7) Stir rice into pot.
- 8) Bring to the boil, reduce the heat to low.
- 9) Cover and cook gently, stirring occasionally for 15-20mins or until rice is tender.
- 10) Lightly toast sesame seeds and coconut in a dry pan.
- 11) Combine the reserved coconut cream and extra sugar in a pan until the sugar is dissolved and the sauce heated through.
- 12) Divide rice amongst serving plates, top with mango.
- 13) Drizzle with coconut cream sauce and honey.
- 14) Sprinkle with sesame seeds and toasted coconut.