MANGO STICKY RICE

A creamy, fragrant twist on a classic Thai dessert, this version uses jasmine rice for a softer, slightly less sticky texture that will still soak up the rich coconut milk.

2 servings | **PREP TIME:** 15 minutes | **STANDING TIME:** 25 minutes | **COOKING TIME:** 25 minutes

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1 cup **jasmine rice**, rinsed
1½ cups **water**
1 cup **coconut milk**
¼ cup **white sugar**
¼ tsp **salt**
1 ripe **mango**, peeled and sliced
1 Tbsp **white sesame seeds**, toasted
1 Tbsp **black sesame seeds**, toasted
fresh mint leaves and **lime wedges** for garnishing (optional)

FOR THE COCONUT SAUCE

½ cup **coconut milk**
1 Tbsp **sugar**
¼ tsp **salt**
1 tsp **cornflour** mixed with 1 Tbsp **water** (optional)

1. Bring the rice and water to a boil in a saucepan over medium heat, then reduce the heat to low, put on the lid and simmer for 12–15 minutes, or until the water is fully absorbed.

2. Turn off the heat and let the rice sit, covered, for 10 minutes to steam.

3. In a separate saucepan, heat the coconut milk over low heat, then stir in the sugar and salt until dissolved.

4. Fluff the cooked rice with a fork and slowly stir in the warm coconut milk mixture. Put the lid back on and leave the rice to stand for 10–15 minutes to absorb the flavours.

5. To make the coconut sauce, heat the coconut milk, sugar and salt in a saucepan over low heat.

6. If you prefer a thicker sauce, stir in the cornflour mixture and continue to cook until slightly thickened.

7. Divide the jasmine rice between two serving bowls, top with sliced mango, drizzle with coconut sauce and sprinkle with toasted sesame seeds. Serve warm or at room temperature, garnished with fresh mint leaves and lime wedges, if desired. For extra zing, grate a little lime zest over the rice.