

Sticky Rice with Coconut and Strawberries



Ingredients

1 cup Koshihikari rice
1 ripe mango, peeled and seeded
5 ripe strawberries, tops removed
1 can coconut milk
½ cup sugar

Procedure

1. Place rice in a mixing bowl and fill bowl with water. Allow rice to soak for 12-24 hours. Place a steamer basket into a pot; add water up to the steamer basket and line basket with cheesecloth. Drain rice, evenly place rice on cheesecloth, cover and bring water to a boil. Steam rice until tender, 15-20 minutes. Remove rice from heat, place cooked rice in a bowl and set aside.
2. Finely dice a strawberry and a small mango segment, set diced fruit aside. Combine coconut milk, sugar and remaining fruit in a food processor. Thoroughly combine into a smooth purée.
3. To serve, place ½ cup rice in a bowl and spoon coconut purée over rice. Garnish with diced fruit and brown or raw sugar. Serve immediately at room temperature.

Serves 3-4