



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

1 1/2 cups Thai Sticky Rice
(also called Sweet Rice)

1 cup Coconut Milk

3/4 cup Sugar

1 1/4 tsp Salt

1 tsp Rice Flour

2 Mangos, sliced

*Optional: 4-5 Fresh Pandan
Leaves or a few drops of
Pandan Extract*

Mango & Sticky Rice

1. Wash rice and cover with water in a bowl to soak overnight.
2. Add water to sticky rice steamer and bring to a roaring boil.
3. Add drained rice to a cheese cloth, wrap up, and place into sticky rice steamer basket along with 2 fresh pandan leaves or 2 drops of pandan extract (optional).
4. Boil for approximately 30 minutes until sticky rice is soft and cooked through.
5. Add 1/4 cup of the coconut milk to a small pot, saving the rest for later. Pour in sugar and 1 tsp of the salt and cook over gentle heat.
6. Add remaining pandan leaves or 2 drops of extract (optional) to the pot and cook until sugar is dissolved, stirring constantly to prevent clumping.
7. Keep stirring until coconut milk begins to boil. Remove from heat.
8. Add cooked sticky rice to a mixing bowl. Then, pour the hot coconut milk over it and stir well right away. Cover for 15 minutes.
9. Meanwhile, make the coconut sauce topping by mixing the rest of the coconut milk and salt with the rice flour in a small pot. Bring to a boil, stirring constantly. Then, remove from heat.
10. Scoop sticky rice onto a plate and pour topping over as desired. Serve with fresh mango slices.