Rice Cooker Mango Sticky Rice

Servings: 4
Total cooking time: 1 hour 15 minutes

Ingredients

Coconut rice:
2 cups of sweet rice
1 can of coconut milk
6 tbsp sugar
½ tsp salt

Coconut sauce:
2/3 cup of coconut cream
3 tbsp sugar

Additional ingredients:
2 mangoes

To make the coconut rice:
1. Wash the uncooked sweet rice until the water runs clear. Then, in a strainer or cheesecloth, allow the sweet rice to drain for at least 30 minutes.
2. Set the rice cooker to **Sweet** and fill to the appropriate water level.
   Note: Rice cooker settings may vary depending on brand. Consult the instruction manual of your rice cooker for detailed instructions on cooking sweet rice.
3. Add the rice to the rice cooker and begin cooking the rice.
4. While the rice is cooking, pour 1 can of coconut milk into a large saucepan. Heat until simmering, stirring continuously. Add sugar and salt. Lower the heat and stir until sugar is dissolved.
5. Once the rice has finished cooking, pour the coconut mixture over the rice in the rice cooker. Allow the rice to sit for five minutes to absorb the coconut mixture.

To make the coconut cream sauce:
6. In a small saucepan, heat the coconut cream until simmering, stirring continuously. Add sugar, then reduce heat, simmering until sugar is dissolved and coconut cream sauce is thick.

To prepare the mango sticky rice:
7. Peel and halve the mangos, then slice into thin slices.
8. Serve the mango sticky rice by transferring a scoop of coconut rice onto each bowl or plate. Pour the coconut cream sauce on top of the sticky rice, then garnish with sliced mango.