

Thai cake sale

Have a cake sale with a Thai twist! Present the sticky rice in paper cases with a slice of mango.

Nothing Beats Coconut sticky rice and mango! Thai people love this dish, it is traditional and simple.

You will need: 3 cups of coconut milk

¼ cup of sugar

2 cups of cooked rice

2 ripe mangoes

Any type of rice will do. Glutinous rice is best to make it sticky. If you are using normal rice, do not wash it as the starch will help it stick.

1. Cook the rice in a pan until soft. Leave to cool.
2. In a small saucepan on a medium heat, mix the coconut milk and sugar. Stir until the sugar has dissolved.
3. Stir in cooked rice.
4. Turn off heat and cool until all the coconut milk has been absorbed.
5. Serve with slices of fresh mango. Enjoy!