



Khao Niao Mamuang (Thai Coconut Sticky Rice With Mango) Recipe

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Prep	5 mins
Cook	35 mins
Active	60 mins
Soaking Time	80 mins
Total	2 hrs
Serves	4 servings

Ingredients

- 1 cup Thai sweet sticky rice (7 ounces; 200 g) (see notes)
- 1 (14-ounce; 400 ml) can full-fat coconut milk, blended well to incorporate fat, divided
- 1/2 cup sugar (3 1/2 ounces; 100 g), divided
- Kosher salt
- 2 teaspoons (6 g) cornstarch
- 2 Ataulfo mangoes (about 6 ounces or 170 g each), peeled, pitted, and sliced (see notes)
- Toasted sesame seeds, for garnish

Directions

1. In a large bowl, cover rice with water by several inches and let stand at room temperature 1 hour or up to overnight.
2. Drain rice. Assemble a steamer, line with cheesecloth or a clean kitchen towel, and add rice, smoothing surface to form an even layer. Set over high heat, bring water in steamer to a boil, cover, and cook until rice is tender, about 20 minutes.
3. Meanwhile, in a small saucepan, bring half the coconut milk to a simmer over medium heat, stirring frequently. Whisk in 1/4 cup plus 2 tablespoons sugar and a large pinch of salt until dissolved. The coconut milk should taste salty-sweet.
4. Transfer cooked rice to a large heatproof bowl and pour coconut milk mixture on top (it will look like too much liquid). Stir well to combine, cover with plastic, and let stand until liquid is absorbed, about 20 minutes. (You can let it stand up to 2 hours at room temperature.)

5. Meanwhile, clean saucepan and add remaining coconut milk to it. Bring to a simmer over medium heat, stirring frequently. In a small bowl, combine cornstarch with a couple of teaspoons of the hot coconut milk and stir to form a slurry. Whisk cornstarch slurry into coconut milk and simmer until thickened, about 3 minutes. Whisk in remaining 2 tablespoons sugar and a large pinch of salt until dissolved. Keep coconut cream warm.
6. When ready to serve, mound coconut rice onto plates and arrange sliced mango alongside. Drizzle coconut cream all over rice and garnish with toasted sesame seeds. Serve right away.

Special Equipment

Steamer, cheesecloth or clean kitchen towel

Notes

Ataúlfo mangoes are a variety from Mexico that are much better than the Tommy Atkins variety usually sold.

Thai sticky rice (also sold as "sweet" and "glutinous" rice) can be found online and at Asian groceries; other varieties of sticky short-grain rice, like sushi and risotto rice, will not work as a substitute here.