

Mango sticky rice

100ml coconut cream

3 tbsp sugar

1.4 tsp salt

2 tbsp butterfly pea water (optional)

250 g sticky rice



Pour coconut cream into small pot and add sugar, salt and butterfly pea water. Then turn the heat on to low, stir until it's warm about 4 minutes. Add sticky rice and stir together until coconut milk is absorbed.

Allow rice to cool a bit and serve with sliced mango. Top with roasted sesame seeds.