



**Miele**

# Sticky black rice with coconut cream, ginger syrup and banana

By Miele

**15 minutes, plus soaking of rice**

Preparation time

**1 hour**

Cooking time

**6 servings**

Serves

## INGREDIENTS

200g glutinous black rice, soaked overnight in cold water  
100g white sugar  
½ teaspoon salt  
1 pandan leaf, knotted (optional)  
2 teaspoons rice flour  
2 bananas, sliced to serve  
200ml coconut cream to serve  
Mint sprigs to garnish

## Ginger syrup

30g young ginger, thinly sliced on a mandolin  
125g raw sugar  
Juice of ½ lime  
125ml water

## **METHOD**

### **Ginger syrup**

1. Bring ginger, sugar and water to the boil in a small saucepan on medium heat, Induction setting 6, stirring occasionally to dissolve the sugar.
2. Reduce heat to low and cook until ginger is translucent. This will take 30-40 minutes.
3. Cool completely, then add lime juice and refrigerate until required.

### **Rice**

1. Drain the rice and rinse thoroughly to remove any excess starch.
2. Place rice in a solid steam tray with 300ml of water and steam at 100°C for 1 hour.
3. Combine the coconut cream, sugar and salt and pandan leaf in a small saucepan and bring to a simmer, stirring until the sugar dissolves.
4. Place the rice flour in a cup and add just enough water to form a smooth paste. Add this to the saucepan and cook until the cream thickens slightly, approximately 3 minutes and then remove from the heat.

### **To serve**

1. Pour half of the coconut cream mixture over the rice and gently combine.
2. Spoon the rice into serving bowls and place sliced banana to the side.
3. Drizzle with the remaining coconut cream, top with young ginger and its syrup and garnish with mint sprigs.

### **Hints & Tips**

- Sliced mango in place of the banana is a delicious alternative.
- The ginger syrup will keep in the refrigerator for up to 4 days.