

Miele

Sticky black rice with coconut cream and ginger syrup

By Miele

15 minutes, plus soaking of rice

Preparation Time

1 hour

Cooking Time

6 servings

Serves



INGREDIENTS

Ginger syrup

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

Sticky rice

200 g glutinous black rice, soaked overnight in cold water
100 g white sugar
½ tsp salt
1 pandan leaf, knotted (optional)
2 tsp rice flour
Water

To serve

200 ml coconut cream
Toasted flaked almonds
Shaved coconut

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, Induction setting 3 and cook until ginger is translucent. This will take 30-40 minutes. Cool completely, then add lime juice and refrigerate until required.

Sticky rice

1. Drain rice and rinse thoroughly to remove any excess starch. Place rice in an unperforated steam container with 300ml of water and steam at 100°C for 1 hour.
2. In a small saucepan, combine the coconut cream, sugar, salt and pandan leaf. Bring to a simmer on medium heat, Induction setting 5, stirring until the sugar dissolves.
3. 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.
4. Remove from heat and allow to cool.

To serve

1. Pour half of the coconut cream mixture over the rice and gently combine.
2. Spoon the rice into serving bowls, drizzle with the remaining coconut cream and top with young ginger and its syrup.
3. Garnish with toasted flaked almonds and freshly shaved coconut.

Hints and tips

- The ginger syrup will keep refrigerated in an airtight container for up to 4 days.
- Seasonal fruits such as mango, banana and stone fruit are a delicious addition.