

## Mango Sticky Rice Recipe That's Creamy, Sweet, and Better Than Takeout

45 minutes plus soaking time



**TIME**  
**15 min**

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### INGREDIENTS

- 1 1/2 cups glutinous rice, also called sticky rice
- 2 ripe mangoes, peeled and sliced
- 1 1/2 cups full-fat coconut milk
- 1/2 cup granulated sugar
- 1/2 teaspoon salt
- 1 tablespoon cornstarch
- 2 tablespoons water
- 1 tablespoon toasted sesame seeds or mung beans, optional for garnish

### DIRECTIONS

1. Soak the rice. Rinse the sticky rice under cold water until the water runs mostly clear. Soak it in water for at least 4 hours or overnight.
2. Steam the rice. Drain the soaked rice and steam it in a bamboo steamer or lined steamer basket over simmering water for about 25 to 30 minutes, or until tender and translucent.
3. Make the coconut mixture. While the rice cooks, combine 1 1/4 cups coconut milk, sugar, and salt in a small saucepan over medium heat. Stir until the sugar dissolves fully. Do not let it boil hard.
4. Soak the cooked rice. Transfer the hot cooked rice to a bowl and pour most of the warm coconut mixture over it, reserving about 1/4 cup for serving. Gently stir, cover, and let it sit for 20 to 30 minutes so the rice absorbs the liquid.
5. Thicken the sauce. In the same saucepan, combine the reserved coconut milk with the remaining coconut milk. Mix the cornstarch with water, then stir it into the saucepan. Heat gently until slightly thickened.
6. Assemble the dessert. Spoon the sticky rice onto plates or into bowls. Arrange sliced mango alongside it, then drizzle with the thickened coconut sauce.
7. Finish and serve. Sprinkle with toasted sesame seeds or crunchy mung beans if using, and serve.

### SWAPS & NOTES

This is the kind of recipe that looks impressive on the plate but is surprisingly approachable to make at home.

Once you taste the warm coconut-soaked rice against cool, sweet mango, it is easy to understand why this dessert has become such a favorite.

Whether you are making it for a dinner party, a family treat, or just because mangoes are too good to pass up, this recipe is one

you will want to return to again and again.

Why I Love This Recipe What I love most about Mango Sticky Rice is how elegant it feels without requiring a complicated process.

## TIPS FOR SUCCESS

The biggest secret to great Mango Sticky Rice is patience.

Soaking the rice properly makes a huge difference in texture, and allowing the hot rice to rest in the coconut mixture gives it time to become tender, creamy, and flavorful all the way through.

Use ripe mangoes, not just yellow ones.

A ripe mango should smell sweet and feel slightly soft.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/mango-sticky-rice-recipe-thats-creamy-sweet-and-better-than-takeout/>