

Miele

Sticky black rice with coconut cream, ginger syrup and banana

By Miele

15 minutes, plus soaking of rice

1 hour

6

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.