



Thai Black Rice Coconut Cream with Mango Coulis

Level: Easy

Prep Time: 30 minutes

Serves: 8

Cooking and Cooling Time: 3 hours 15 minutes + 5 hours

- 1 cup Thai black rice, uncooked
- 4 $\frac{1}{4}$ cups coconut milk (from can)
- $\frac{1}{2}$ cup superfine (caster) sugar
- 3 Tbsp. honey
- $\frac{1}{8}$ tsp. coarse kosher salt
- 1 whole vanilla bean pod
- 1 $\frac{1}{2}$ cups heavy whipping cream
- 3 cups fresh ripe mango, skin removed and flesh cubed
- 1 tsp. white granulated sugar
- Mint leaves, for garnish (optional)



Preheat slow cooker on low heat. Set aside.

Rinse and drain rice. Place rice in a large saucepan. Add the coconut milk, superfine sugar, honey, and salt to the saucepan. With a paring knife, cut the vanilla bean in half lengthwise. Using the point or spine of the knife, scrape the seeds loose from one side of the pod and place the seeds in the saucepan. Repeat for the other side of the pod. Then place the entire vanilla bean pod in the saucepan. Stir to combine. On the stove at medium heat, bring to a boil, stirring frequently. Once the mixture starts to boil, transfer the mixture to the preheated slow cooker. Cover and simmer on low for about 3 hours, stirring occasionally, until the rice is tender and the consistency resembles creamy rice porridge. (Check the rice mixture frequently after it's been simmering for 2.5 hours. The mixture will thicken by then and there will be less liquid. Watch for desired consistency.) Place the rice mixture in a heatproof bowl, carefully remove and discard vanilla bean pod, and let cool completely.

With a handheld mixer, whip the heavy whipping cream to soft peaks. Add the whipped cream to the cooled rice mixture and fold to combine. Place rice mixture into glass cups and refrigerate until cold, about 4 hours.

In a food processor or blender, combine 2 cups of the cubed mango with the 1 tsp. sugar. Process until smooth. Strain to remove any chunks. Top rice mixture with mango coulis and garnish with remaining cubed mango and mint leaves, if desired.