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

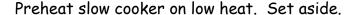
1 whole vanilla bean pod

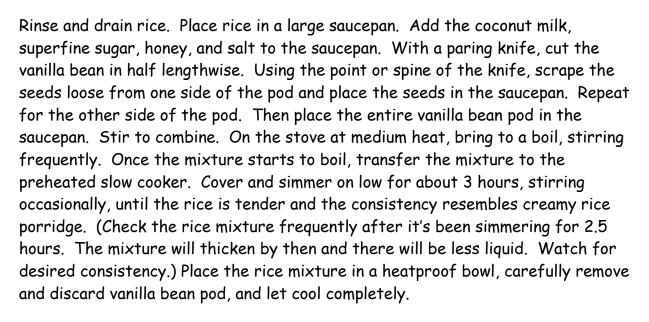
 $1\frac{1}{2}$ cups heavy whipping cream

3 cups fresh ripe mango, skin removed and flesh cubed

1 tsp. white granulated sugar

Mint leaves, for garnish (optional)





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.

