




Miele



**GLUTINOUS RICE DESSERT WITH MANGO
AND COCONUT MILK** (serves 2 to 3)

INGREDIENTS

250 g glutinous rice, 50 g black glutinous rice, 2 mangoes, 6 tbsp coconut milk, $\frac{1}{4}$ tsp salt, 2 tbsp sugar

Methods:

1. Add salt to coconut milk and stir well. Set aside.
2. Wash the rice separately and soak separately in water for at least 4 hours. Drain. Take 100 g of glutinous rice and mix into black glutinous rice. Put the remaining glutinous rice and black glutinous rice mixture onto 2 perforated steaming pans separately. Steam in Miele puresteam at 100°C for 1 hour. Stir in coconut milk and sugar while hot.
3. Peel and core the mangoes. Slice and serve with two kinds of rice on the side.

Cooking tips:

- You may steam the glutinous rice longer or shorter according to your preferred chewiness. For softer glutinous rice, fluff it up after steamed. Sprinkle with water on top. Keep on steaming for a few minutes until soft.
- A perforated steaming container can be used as a steamer. Drain the rice after soaking. Put it on the perforated steaming container. Steam at 100°C until done. The rice turns out chewier and more evenly cooked than that made with a rice cooker.



芒果椰汁糯米飯 (2至3位份)

材料

白糯米250克、黑糯米50克、芒果2個、椰漿6湯匙、幼鹽1/4茶匙、砂糖2湯匙

做法：

1. 椰漿加入幼鹽拌勻備用。
2. 白糯米及黑糯米分別洗淨，以清水蓋面浸泡至少4小時，瀝乾。將100克白糯米加入黑糯米中拌勻。餘下白糯米、黑白混合糯米分別盛於兩個多孔蒸盤中，入Miele蒸爐以100°C蒸1小時。趁熱拌入椰漿及砂糖。
3. 芒果起肉切小塊，伴黑白糯米飯享用。

烹調小貼士：

- 糯米飯的軟硬度可按個人喜好增減。想糯米飯更軟身，翻鬆剛蒸好的糯米飯，飯面灑點水再蒸至軟熟。
- 多孔蒸盤可當蒸籠使用，瀝乾糯米後放多孔蒸盤上，以100°C蒸煮，飯質軟糯，生熟均勻。

