

Sticky rice | mango | jasmine sorbet  
Bee Satongun

**Mango mousse in Foi Thong wrapper**

45 g sugar  
20 g water  
3 egg yolk  
3 sheets gelatin, soaked  
225 g mango juice  
3 g lime juice  
345 g whipped cream  
Thai »angel hair« made from duck egg threads candied in sugar syrup (foi thong)

**Sticky rice**

150 g Thai sticky rice  
155 g cold water  
130 g coconut marinade  
(see recipe section)

**Coconut marinade for sticky rice**

125 g coconut milk  
75 g sugar  
½ tsp salt

**Jasmine sorbet**

75 g jasmine syrup  
500 g water  
15 g lemon juice  
20 g Trimoline (inverted sugar syrup)  
30 g glucose syrup  
25 g Procrema (ice cream stabiliser)  
1.5 g Super Neutrose  
(ice cream stabiliser)

**Plating**

Fresh mango balls  
Wood sorrel leaves  
Red oxalis ( false shamrock) leaves  
Viola flowers  
Coconut crumble  
Gold dust

### **Mango mousse in Foi Thong wrapper**

Heat the sugar and the water to 120 °C. At the same time, beat the egg yolks in a food processor until very foamy. Drizzle in the hot sugar syrup in a thin stream and continue beating. Dissolve the soaked gelatin in some mango juice and stir in. Then stir in the remaining mango juice and the lime juice a little at a time. Fold in the whipped cream to finish. Seal the bottom of some metal tubes with plastic wrap and stand them up vertically in a container. Pour the mango mousse into the tubes and freeze for several hours. Slightly defrost the metal tubes and remove the frozen mango mousse. Pull some duck egg threads (»angel hair«) apart like kataifi pastry and roll the frozen mouse up in them. Defrost the wrapped mango mousse rolls in the refrigerator.

### **Sticky rice**

Wash the sticky rice in plenty of cold water three times. Place the rice in 155 g cold water and boil until cooked. Mix with the coconut marinade while still warm and leave to stand for 20 minutes. Fill the sticky rice into a silicone mould for hemispheres (1.5 cm diameter) and refrigerate.

### **Coconut marinade for sticky rice**

Bring the coconut milk, sugar and salt to the boil and use it to marinate the sticky rice while still warm.

### **Jasmin sorbet**

Blend the ingredients together while still cold, bring to the boil and leave to cool. Process the cold liquid to make jasmine sorbet in an ice cream maker.

### **Plating**

Place 1 mango mousse in a foi thong wrapper onto each of 4 plates.  
Place 2 fresh mango balls and 2 sticky rice hemispheres onto each plate. Garnish everything with wood sorrel leaves, red oxalis leaves and viola flowers. Place some coconut crumble on the plates and place 1 quenelle of jasmine sorbet on top.  
Dust lightly with gold dust to finish.