

COOKING TO CONNECT

Everyone has a story to share.

STICKY RICE WITH COCONUT MILK

Ingredients

3 cups sticky rice, soaked overnight in water and drained
2 cups of tinned coconut milk
3/4 cup palm sugar
1 tsp salt
4 ripe mangoes

Method

1. Place drained rice in a steamer basket over several inches of boiling water. The rice must not be touching the water. Cover and steam for 25 minutes, or until the rice is shiny and tender. Be careful your pot doesn't run dry, add more water if necessary.
2. Place coconut milk in a heavy pot and heat over medium heat until hot. Do not boil. Cut the palm sugar into quarters/small pieces and add to coconut milk with the salt. Stir to dissolve.
3. Place cooked sticky rice in a bowl and pour 1 cup of hot coconut milk over. Stir it in and add the rest and stir well so there's no lumps.
4. Pour the sticky rice into a wide circle plate such as a quiche dish.
5. Cool it down for 15 minutes and cut into squares
6. Serve warm with slices of mangoe and enjoy!

OUR KATANNING RESIDENT CLARICE AYE

My name is Clarice Aye and my mother's name is Kamu Aye. I was born in Thailand and my mother is from Myanmar. My mother left Myanmar in 1996 and moved to a Thai refugee camp. Life had been very hard for her in Myanmar. My two eldest brothers, me, my younger sister and brother were born in the refugee camp. In 2008 my mother finally received approval to emigrate to Australia. She had been trying for 7 years to get to Australia. We moved to Perth but it was expensive to live there, so in 2013 we moved to Katanning. My father got work at WAMMCO and bought a house where my mother still lives. My mother had 3 more children in Australia. The reason my mother chose this recipe to share with the Katanning community is because her mother would cook it when she was a little girl. She would watch her mother cook it and learnt how to make it from her. She would cook it outside over a fire using a traditional steaming basket. She died when my mother was 10 years old. This sticky rice recipe is a good memory of her mother.

I was born in Cho Poe and am married with one son. My mother looks after him while I go to work. We love this sticky rice and my mother will cook it to share with family and friends. She makes a big pot!

We feel very much at home in Katanning and have lots of friends here. We attend the Karen church where we volunteer to clean the church and help prepare the food for after church. My mother is very grateful that we live here and her children and grandchildren will have a better life than she did and her mother did. We are happy to be safe and healthy and to live in a good place where our children can get an education and good jobs.

We hope you like our sticky rice with coconut milk. Enjoy it for a dessert with your family and friends.