

# FRESH MANGOS IN SWEET COCONUT CREAM WITH ROASTED PEANUTS

## Ingredients

- 1 cup coconut milk, divided use
- 1 tsp cornstarch
- 2 Tbsp Thai palm sugar or light brown sugar
- 1/4 tsp sea salt or kosher salt
- 4 pandanus leaves (optional)
- 4 ripe mangos, chilled well
- 1/4 cup chopped roasted or deep-fried peanuts

## Directions

1. Whisk 1/4 cup of the coconut milk with the cornstarch together in a small bowl.
2. Combine the remaining coconut milk, sugar, salt, and pandanus leaf in a small saucepan and bring to a boil over a low heat. Remove from the heat to steep for 5 minutes. Remove the pandanus leaves, squeezing out all liquid possible to maximize flavor extraction. Discard the leaves.
3. Slowly drizzle in the coconut-cornstarch mixture while whisking constantly, bring to a boil, the sauce will thicken considerably. Remove from the heat and cool to room temperature.
4. Peel the mangos, cut two large “cheeks” from each side of the mango seed. Trim the remaining flesh from the seed (you can snack on those tidbits). Slice each slab of mango into thick slices. Arrange decoratively on a plate, spoon the coconut mixture on top of the mangos and sprinkle with the peanuts.

Serves 4-6

Source: *Easy Thai Cooking* (Danhi)