

Recipes

Mango okayu



Ingredients (serves 2)

100ml Rice
600ml Water
Pinch of salt
One mango (100g)

Instructions

1. Wash the rice until the water is clear, changing the water several times.
2. Place the rice in a pot, add the water, and let it soak for 15 minutes.
3. Wash the mango well, peel it, and remove the pit. Cut the peel finely, or else grind it into a paste. Cut the fruit into bite-sized pieces.
4. Add the salt and the chopped mango peel to the rice. Heat it to boiling, then lower the heat and cook for about 25 minutes, then turn off the heat.
5. Add the mango pieces to the okayu, cover it, and let it steam for about 10 minutes.