



# Thai Ice Cream

Option 1: This option is for those who have access to an Asian market.

## Sticky Rice

### *Ingredients*

- 1 cup of Thai glutinous rice
- 1 to 1 ½ cups of water
- A bamboo rice steamer
- Cheesecloth or muslin to steam rice inside the bamboo steamer

### *Instructions*

- Wash rice well. Pour water and rice into a pan to soak overnight in refrigerator (or for at least 4 hours).
- Drain water from rice in a colander. Place rice into cheesecloth or muslin. Steam inside a bamboo steamer for 15 minutes. Turn rice over onto other side and steam for 15 more minutes. The rice should be sticky, not mushy.

## Coconut Milk Ice Cream

### *Ingredients*

- 3 cups of coconut milk
- ½ cup of sugar
- ¾ cup of water

### *Instructions*

- Combine sugar and water in a pan and bring to a boil. Continue to stir until the sugar is dissolved. After the sugar water is cooled off, add to coconut milk.
- Process in ice cream maker.



# Thai Ice Cream

Option 2: This option is for those who do not have access to an Asian market.

## Sticky Rice

### *Ingredients*

- 1 cup of Thai glutinous rice (or Thai sweet rice)
- 1 to 1 ½ cups of water
- rice cooker (can also steam over a pan of boiling water with a colander, or using a wok with a steamer attachment)
- Cheesecloth or muslin in which to steam rice

### *Instructions*

- Wash rice well. Pour water and rice into a pan to soak overnight in refrigerator (or for at least 4 hours).
- Drain water from rice in a colander. Place rice into cheesecloth or muslin. Steam inside a bamboo steamer for 15 minutes. Turn rice over onto other side and steam for 15 more minutes. The rice should be sticky, not mushy.

## Coconut Milk Ice Cream

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- 3 cups of coconut milk
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### *Instructions*

- Combine sugar and water in a pan and bring to a boil. Continue to stir until the sugar is dissolved. After the sugar water is cooled off, add to coconut milk.
- Process in ice cream maker.

## Resources

### *Sticky Rice*

<http://www.wikihow.com/Make-Sticky-Rice>

### *Coconut Milk Ice Cream*

<http://johndlee.hubpages.com/hub/Easy-Thai-Coconut-Ice-Cream-Recipe-How-to-Make-Thai-Style-Ice-Cream> ½ cup of sugar