Black Sticky Rice with Coconut Cream and Caramelised Bananas.

**Equipment**
- Pot/Saucepan with lid
- Colander
- Fork
- Tablespoon
- Scales
- Grater
- Chopping Board
- Knife
- Measuring cup

**What to do**

1. Rinse rice and soak overnight.

2. Drain rice and place in a saucepan with 8 cups of cold water. Bring water to the boil with lid on and then turn down heat to simmer for 30 minutes.

3. Grate palm sugar and mix with salt.

4. Stir sugar and salt into rice mixture and simmer until most of the water is absorbed (about another 5 minutes). It might still seem a little watery but the rice will continue to absorb the water while the pudding cools.

5. Slice bananas and place on a tray lined with baking paper, sprinkle with caster sugar and heat under grill until golden and sugar has dissolved.

6. Dish rice into small individual bowls and allow rice to cool slightly before topping with coconut cream and caramelised banana.

**Ingredients**
- 400g black glutinous rice
- 150g palm sugar
- 8 cups water
- 1 teaspoon salt
- 1-2 tins coconut cream to serve
- 6 small bananas peeled and sliced on a slant
- ½ cup caster sugar

**From The Garden:**

Bananas

Note: Can serve with toasted coconut flakes sprinkled over the top.