

Sticky Rice Cake to serve with Jasmine Tea



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Sometimes we add a recipe to our catalogue not only because it is delicious but also because it pairs beautifully with one of our teas. Such is the case with this beautiful sweet sticky rice cake which is infused with the distinctive taste of kaffir lime leaves and pairs magnificently with our jasmine pearl green tea. It is also a great option for those times you need the perfect gluten free sweet treat.



Ingredients

Sticky Rice Cake:

- 150 g ($\frac{3}{4}$ cup) sushi rice
- 300 ml ($1\frac{1}{4}$ cups) coconut milk
- 450 ml ($1\frac{3}{4}$ cups) whole milk
- a pinch of salt
- 6 kaffir lime leaves
- 150 g ($\frac{3}{4}$ cup) caster sugar
- grated zest and juice of 1 lemon
- 3 egg yolks
- 2 eggs whites



To Bake:

23 cm springform cake pan, lightly greased

Serves 15

Method

Sticky Rice Cake:

1. Put the sushi rice in a saucepan with the coconut milk and whole milk. Stir in the salt, lime leaves and sugar.
2. Cook over a very gentle heat for about 25 minutes, until the rice is soft.
3. Remove from the heat and leave to cool. Remove the lime leaves.
4. Preheat oven to 150oC (300oF) Gas 1
5. Stir the lemon zest and juice. Stir in the egg yolks. Whisk the egg whites to fairly stiff peaks. Fold half the whipped whites into the rice mixture to loosen it, then gently fold the remaining whites.
6. Spoon the mixture into the prepared pan and bake for 50 minutes, until set and golden.

Serve alongside a pot of [Stir Tea Jasmine Pearl](#)

*This recipe is from the Book: **Tea & Treats - Perfect pairings for brews and bakes** by Liz Franklin and first published in 2014 by Ryland Peters & Small.*