



SUSHI RICE BIKO

QUICK INFORMATION

TIME



1 HR

SERVES



15

CALORIES



370

INGREDIENTS

Base

2 cups Lundberg Family Farms Sushi Rice

1 can coconut milk

3 cups water

1 cup brown sugar

½ stick of butter

Topping

1 can (14 oz.) sweetened condensed milk

¾ cups coconut milk

2 Tbsp. flour for quick thickening (optional)

Garnish

¼ cup toasted coconut

½ cup fresh mango, diced

NUTRITIONAL FACTS

Serving Size: 1/2 cup, about 1/15 of the pan of biko

AMOUNT PER SERVING

Calories 370 Calories from Fat

Total Fat 15g
Saturated Fat 11g

Cholesterol 20mg

Sodium 90mg

Total Carbohydrates 56g
Fiber 1g
Sugar 35g

Protein 6g

PREPARATION

Pour coconut milk and water into a heavy bottomed sauce pan and add the Lundberg Sushi Rice. Bring the mixture to a boil, stirring constantly to keep from burning (about 20 minutes). Check for doneness, if not soft, add ¼ cup more water and continue cooking. When the rice is done and almost dry, lower the heat and add the sugar and butter. Mix well and pour the cooked biko into a large baking dish and smooth the surface.

Combine all topping ingredients in a heavy saucepan and cook over low heat stirring constantly until thick and brown (about 15 minutes).

Pour topping over rice mixture. Serve warm topped with mango and coconut.