



Ginataang mais at Malagkit sweet corn with rice

Ingredients

- 2 cups coconut cream
- 2 cups coconut milk
- ½ cup glutinous rice (malagkit)
- 1 cup sweet corn, chopped
- ½ to ¾ cup granulated white sugar
- 1 teaspoon vanilla extract
- A pinch of salt

Instructions

1. In a pot, combine the coconut cream and coconut milk. Bring to a boil over medium heat.
2. Once boiling, add the glutinous rice. Stir continuously for about 10 minutes to prevent sticking.
3. Stir in the sugar until dissolved.
4. Add the chopped sweet corn and reduce heat to low. Cook for another 8 minutes, stirring occasionally. (For softer rice and corn, cook longer as desired.)
5. Stir in the vanilla extract and a pinch of salt. Mix well.
6. Transfer to a serving bowl and serve warm.