

- Easy No Sweat Recipe -

Coconut Rice Pudding with Warm Spices

A fine ending to any meal!

Serves 4

2 tbsp granulated sugar
One 400 mL can coconut milk (ideally full fat)
1 cup whole milk (3.25%)
1/4 cup heavy cream (35%)
2-3 whole star anise
1 cinnamon stick
generous pinch ground cardamom
generous pinch ground nutmeg
1 tsp vanilla

1/2 cup Arborio rice (do not rinse).

1. Bring all ingredients to a simmer in a medium pot EXCEPT the arborio rice.
2. Add the unrinsed rice and very gently simmer, partially covered, for about 25 minutes, or until the rice is tender and most of the milk has been absorbed, stirring occasionally.
3. Remove the star anise and cinnamon stick.
4. Served warm or cold.

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Kitchen Hero Tip!



The key to creamy rice pudding is to use Arborio rice. Do not rinse the rice before cooking. It's the starch that will make the pudding rich and creamy.