

# 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.



This recipe is a taste of home...changed up for today's modern tastes. It's a winner, says Mark.

