

Coconut Rice Pudding



Ready in about
30 mins



COCONUT RICE PUDDING

Change up the usual savoury rice dish for our ultimate Coconut Rice Pudding. It's creamy, it's comforting and the perfect treat when staying indoors.

You'll need

- 1 cup jasmine rice
- 1½ cups water
- 1 cup coconut milk
- ¾ cup milk
- 1 tsp vanilla essence
- 1½ Tbsp honey

To serve

- 1 Tbsp coconut thread (optional)
- 1 cup fruit of choice (fresh, stewed or canned, optional)

1. Combine rice, water and a good pinch of salt in a medium pot and bring to the boil. As soon as it boils, cover with a tight-fitting lid and reduce to lowest heat to cook for 12 minutes. Turn off heat and leave to steam, still covered, for a further 8 minutes. Do not lift lid during cooking.
2. Mix together 2 cups cooked rice, coconut milk and milk with vanilla essence in a small saucepan and simmer on the stove stirring frequently (to avoid it burning on the bottom), for about 6-8 minutes until thick and creamy. Stir through honey. Serve topped with fruit!
3. While rice cooks, heat a small, dry fry-pan on medium heat. Toast coconut thread until light brown, about 30 seconds. Remove from heat and set aside.
4. To serve, spoon rice pudding into bowls, top with fruit and sprinkle with toasted coconut.