

Creamy Coconut Rice Pudding

Ingredients:

1 – 16 oz. coconut milk

2 Tbsp. raw sugar

½ tsp. orange zest

2 cups cooked Basmati rice

1 tsp. vanilla extract

½ tsp. cinnamon, ground

½ cup shredded coconut (optional)

¼ cup raisins, pre-soaked in dark rum and drained

Preparation:

Pour coconut milk, including solids and liquids in saucepan. Add sugar, cinnamon, zest and vanilla. Bring to a simmer. Add cooked and drained rice. White rice works best for this recipe (and contains less arsenic than brown rice) but you can use either. Add soaked and drained raisins and coconut. Continue to heat and stir until mixture thickens, about 15 min. Rice will continue to absorb liquids. Remove from heat and cool. Serve warm or cold. Serves 4.

