

Black Rice Pudding

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This is a really unusual version of the classic rice pudding, and it looks absolutely beautiful. It's perfect for serving at a dinner party.

Ingredients:

250g black rice
500ml whole milk
100g brown sugar
150g coconut cream
Zest and juice of one lime

Directions:

1. Rinse the rice under cold running water.
2. Put it into a large saucepan with the whole milk. Boil the mixture for ten minutes and then add the sugar. Stir the rice well and cook gently for around an hour. The sugar should be dissolved and the rice should be soft and tender.
3. Remove the rice from the heat, and then stir in the coconut cream along with the zest and juice of the lime.
4. Either allow the rice to cool slightly and serve at room temperature, or put the rice into the fridge and allow to cool completely.

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