

Chocolate Rice Pudding

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This is a delicious rice pudding that's very rich and decadent. Serve with a sprinkle of chopped nuts and milk chocolate curls for some extra indulgence.

Ingredients:

200g rice
400ml coconut milk
75g high-quality cocoa
200g caster sugar
225g coconut cream
Pinch of salt

Directions:

1. Combine the rice and coconut milk in a large saucepan. Heat gently until boiling and then cook for ten minutes, stirring often.
2. Stir the sugar, cocoa powder and pinch of salt into the pudding. Cook it for ten minutes more or until the rice is tender.
3. Stir the coconut cream into the rice pudding and cook for a minute or so, until just warmed through.
4. Serve the rice pudding hot from the saucepan.

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