

Cuban Rice Pudding

Printed from Rice Pudding Recipes at <http://www.ricepuddingrecipes.co.uk/>

This is a creamy, tasty version of an already popular classic. Serve sprinkled with ground cinnamon or a cinnamon stick.

Ingredients:

200g pudding rice
400ml water
1 tin of evaporated milk
1 tin of condensed milk
Peel of one lime
2 tbsp. anise seed
1 tbsp. vanilla extract
Pinch of salt
100ml water
Stick of cinnamon

Directions:

1. In one saucepan, place the rice, 400ml water, and the lime peel. Bring the rice to the boil and cook for 20 minutes.
2. Whilst the rice is cooking, place the anise seed, cinnamon and 100ml of water into another saucepan. Cook it for 5 minutes or so, boiling, then remove it from the heat. Strain the water, discarding the cinnamon and anise seeds.
3. Remove the lime peel from the rice.
4. Stir the evaporated milk into the rice, then the condensed milk. Add the strained water into the mixture, along with the vanilla and the pinch of salt.
5. Cook the mixture for a further ten minutes or until thickened.
6. Serve warm from the saucepan.

Author: Laura Young