

Tropical Rice Pudding

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This is a really tasty rice pudding, reminiscent of a Pina Colada! Serve it with the cocktail for ultimate tropical flavour.

Ingredients:

200g pudding rice
400g evaporated milk
400g coconut milk
1 small tin of crushed pineapple (or use a 100g fresh)
4 tbsp. caster sugar
Dash of dark rum

Directions:

1. Put the coconut milk and the evaporated milk into a large saucepan, along with the sugar. Cook gently until the sugar is dissolved and the milk is just bubbling.
2. At this stage, add the pineapple along with the dark rum.
3. Add the rice to the mixture and cook gently for 45 minutes or until the rice is tender.
4. Alternatively, you could stir the pineapple through the mixture at the end.
5. This pudding is delicious hot or cold, so serve it either way!

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