

## Creamy Rice Raisin Pudding

Serves 8 small

- 950 ml milk and coconut milk (50:50)
- 100 g arborio or Japanese rice
- 100 g sugar
- Pinch of salt
- 2 eggs
- 2 T cornstarch
- ½ tsp coconut extract (or almond)
- ½ tsp vanilla extract
- 70 g raisins, plumped in hot water



1. Combine **milk**, **rice**, **sugar** and **salt** in large sauce pan. Bring to boil.
2. Reduce heat, cover and simmer until rice is tender, **about 20 minutes** (about 30 minutes for Japanese rice) **[Watch carefully – will tend to boil over!]**
3. Beat **eggs**.
4. Add a little of the hot rice/milk mixture to the eggs to temper, then add back into rice mixture.
5. Stir until thickened, **about 1 minute**. If not thickened, add 1-2 T **cornstarch** mixed with hot rice mixture.
6. Remove from heat and let cool to warm
7. Stir in **coconut** and **vanilla** extracts and **raisins**.
8. Serve warm or cold.
9. Top with **whipped cream** and **toasted coconut**.