Creamy coconut rice pudding with mixed fruit

Ingredients
2/3 cup (150g) medium grain or long grain rice
1 cup (250ml) milk (cow, rice, almond etc)
1 cup (250ml) coconut milk
1 teaspoon of vanilla essence or extract
2 teaspoons of lemon zest
2 tablespoons of brown sugar
Sliced seasonal fruit, such as strawberries, bananas and apples
1 cardamon pod seed crushed (if you want to add)

Method
1. Combine the rice, milk, coconut milk, vanilla essence, lemon zest and cardamom if you are adding and 100ml of water in a saucepan.
2. Bring to the boil, then reduce the heat to low and simmer, stirring often for 15-20 minutes (If necessary, add a few more tablespoons of water to the mixture) until rice is tender.
3. While the rice is cooking chop all the fruit into cubes or slices.
4. When the rice is tender and creamy serve into boils warm topped with fresh fruit pieces.

Serves 8 kids