

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)

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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 bowls warm topped with fresh fruit pieces.*

Serves 8 kids
