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GF Friendly

Coconut Creamed Rice

Pan-cooked rice pudding with coconut cream

I thought about giving this a go for a while; but as there are only two of us and we aren't big eaters I waited until I had a use for the spare half-can of coconut cream. That's what went into the other recipe for this month – Tikka Masala Recipe 140.

- 5 Tbsps uncooked white rice
- 2 cups hot water
- 2 Tbsps white sugar (see Tip)
- 200ml Coconut Cream
- ¼ cup chilled milk



Put the rice into a suitable pan, add the hot water; and stir occasionally while bringing to the boil. Turn down to simmer for 5 minutes, giving it the odd stir. Remove from the heat, flush with cold water to reduce the starch, and drain.

Add the coconut cream and sugar, bring the heat up to low and stir frequently for 10 – 15 minutes until the rice is fully cooked and softened. Allow to cool, transfer to a container with a lid and pop in the fridge. If the rice becomes a little stiff for your liking, just before serving stir in some chilled milk.

Serves 4 – 6 with jelly or fruit

Tip: for those who don't have a sweet tooth, try 1 tablespoon of sugar for starters. Taste-test while the rice is still cooking and add more sugar if desired.

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