

# Coconut Rice Pudding



## Recipe By FoodieBook

**Ref:** 600

**Heading:** Puddings

**Cuisine:** Thai/Vietnamese

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

120 g Arborio Rice

800 ml Coconut Milk

40 g Golden or light brown Sugar

sprinkle Ground Nutmeg

## Method

**Step 1** - Pre-heat fan oven to 130°C.

**Step 2** - Put rice & coconut milk in a saucepan, & place on a med heat, stir then turn to lowest setting & simmer a stir often for 10 mins.

**Step 3** - Pour into an oven proof dish & bake for 1 hour.

**Step 4** - Remove from the oven & sprinkle over nutmeg, then bake for another 30 mins.

## Suggestion & Tips

Best served warm with jam of choice & some coconut cream.