

# COCONUT RICE PUDDING WITH PINEAPPLE AND MINT

## PUDÍN DE ARROZ AL COCO CON PINA Y MENTA

### ANITA LO, ANNISA

Anita Lo was excited to find fresh grated coconut at the farmers market in Habana Vieja. Coconut milk is one of those things that no one ever makes in the US, but it seemed a perfect opportunity to make her own. With the wide availability of pineapple and rice in Cuba it was a logical next step to create a coconut milk flavored rice pudding for dessert.



MAY 12, 2012



ANITA LO

EDGAR SAMUEL LOYOLA FONSECA

#### Serves 4

- 1 cup long grain rice
- 1 cup water
- 4 cups milk
- 1 cup rich coconut milk
- 1/2 tsp salt
- 1/2 cup sugar, or to taste

- 1 1/2 cups fresh pineapple, cut into small cubes
- 4 leaves fresh mint, julienned

Rinse the rice in cold running water and drain. Place in a pot with the measured water and milk and bring to a boil. Simmer until rice is tender and the pudding thickens. Add the coconut milk, salt and sugar and bring to a boil. Stir until creamy, then chill.

If the pudding is still too thick, you may add more coconut milk or milk to thin. Taste and adjust seasonings. Serve topped with the pineapple and the mint.

#### Para 4 personas

- 1 taza de arroz
- 1 taza de agua
- 4 tazas de leche
- 1 taza de leche de coco espesa
- 1/2 cucharada de sal
- 1/2 taza de azúcar, o al gusto

- 1 1/2 tazas de piña fresca, cortada en cubitos
- 4 hojas de menta fresca, en julianas

Enjuague el arroz con agua fría y limpia, y escurra. Colóquelo en una cacerola con el agua y la leche y caliente hasta que hierva. Hierva a fuego lento hasta que el arroz esté suave y el pudín se haya espesado. Añada la leche de coco, la sal y el azúcar y caliente hasta hervir. Revuelva hasta lograr una consistencia cremosa y luego déjelo enfriar.

Si el pudín está demasiado espeso, puede añadir más leche o leche de coco. Pruébalo y verifique el sazón. Adorne con la piña y las hojas de menta.

This meal has been planned, prepared, and prepared for tonight  
La comida de esta noche le será planeada, cocinada y preparada

12 de Mayo 2012



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