



# BALI BLACK RICE PUDDING

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GLUTEN FREE > DAIRY FREE > VEGAN >

## INGREDIENTS:

This recipe makes 4-6 portions:

- 185g of black rice
- 600ml of water
- 250ml of canned coconut milk
- 40g of desiccated coconut or coconut chips
- 50g of organic coconut palm sugar
- 1/2 a teaspoon of pink himalayan salt
- 1 teaspoon of ground cinnamon
- 1 teaspoon of vanilla
- 1 whole fresh mango

## METHOD:

Ideally overnight, soak your black rice in a bowl with your water. This doesn't have to be overnight, but the longer you can soak your rice for the quicker and easier it will cook.

Place your soaked rice into a sauce pan with all of the water.

On full heat bring it to the boil, once boiling turn down the heat to a gentle simmer and leave it for 30minutes staring every 5 minutes or so just to make sure its not sticking to the pan.

After 30 minutes your rice should be fully cooked and soft, if you didn't soak your rice for long it may need a bit longer to fully cook.

Add in your coconut milk, desiccated coconut, sugar, vanilla, cinnamon and salt and cook this out for a further 10minutes on a low heat.

Dice your fresh mango

Serve your rice pudding, top it with fresh mango and Enjoy!