

Portuguese Rice Pudding

🕒 20 - 30 Mins

★ 2

250gr risotto rice or rice pudding rice

750ml warm water

Pinch of sea salt

Lemon rind (1 lemon)

1 cinnamon stick

Cinnamon powder

1lt of soy milk (or other dairy free milk, such as almond)

250gr sugar (pref. brown light soft sugar)

Lemon zest (1 lemon)





Cooking Instructions

- Rinse the rice with water until the water is clear.
- Put the washed rice in a big saucepan with the water, salt, cinnamon stick and lemon rind.
- Cook it on medium heat until the water has evaporated.
- Then add the milk (don't let the rice stick or burn) and wait till it bubbles; keep stirring.
- Now add the sugar and keep stirring for some minutes until everything is creamy.
- Even if it's a bit runny, don't worry, it will thicken once it's cold.
- Turn off the heat and add the lemon zest.
- Pour everything into a low dish and let it cool down, as it cools down it will thicken more.
- When it is cold have fun decorating with cinnamon powder.