

Coconut Rice Pudding

[Cooking 101](#) [Cooking 101: Coconut](#) [2017 Menu](#) [Cooking 101: Rice](#) [Cooking 101: Pudding](#) [Cooking 101: Dessert](#)

Coconut Rice Pudding

Ingredients

- 400 ml coconut milk
- 1/2 cup water
- 1/2 cup rice (I used Carolina, which is a short-grain risotto rice like Arborio)
- 3 Tbs sugar
- 1/8 tsp salt
- 250 gr mango slices, drained, from a tin (or equivalent fresh if it's ripe and juicy)
- 4-8 tsp raw pistachio nuts, roughly chopped

Process

Plop the coconut milk, water, rice, sugar and salt in the slow cooker. Turn on low and cook for 3 to 4 hours stirring occasionally. Turn it off when the rice is cooked and the pudding has reached the desired consistency. The longer you leave it the thicker it will be.

Serve with slices of mango on top and a sprinkling of raw pistachio nuts.