

3. *Thickening the cocada.* Beat the yolks with the milk or cream, stir in several tablespoons of the hot coconut, then carefully stir the warm yolk mixture into the coconut remaining in the pan. Return to medium-low heat and stir constantly until lightly thickened, about 5 minutes. Scrape the *cocada* into an ovenproof serving dish.

4. *Browning the finished cocada.* Spread the almonds onto a baking sheet and toast in a 325° oven until lightly browned, about 10 minutes.

Shortly before serving, heat the broiler. Dot the *cocada* with butter, run under the heat and let brown for a minute or so. Watch carefully: The sugar in the *cocada* will caramelize very quickly. Strew with the toasted almond slices and the dessert is ready to serve.



MEXICAN RICE PUDDING

Arroz con Leche

This dessert is softer and more cinnamony than our baked rice pudding. The flavors are simple and close to home, but it's easy to develop a thoroughgoing love for it, spoonful after spoonful. . . . Mexican people everywhere serve it as regularly as they do flan; it's creamy and, in its own way, light and soothing.

This is an especially pretty and tasty recipe, based on one from Zelayarán's *Las 500 mejores recetas de la cocina mexicana*. It would be welcome after a hearty soup like *Menudo* (page 109) or Shrimp-Ball Soup (page 102); it travels well to pot-lucks. Leftovers, thinned with milk and warmed, are very good for breakfast.

YIELD: 8 to 10 servings



COOK'S NOTES

Techniques

Thickening the Rice: In Step 2, the mixture should be simmered *only* until the milk takes on a slight creaminess (it will still look soupy). Overcooking will give you something dense and unapproachable. Should the latter be your fate, stir in a few tablespoons of milk just as you're about to serve, dot with butter and brown again.

Ingredients

Vanilla: See page 353.

Timing and Advance Preparation

The rice pudding can be ready in an hour, much of which

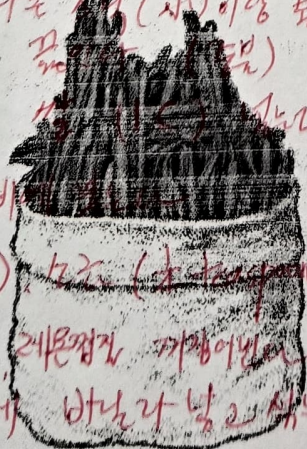
- 2 inches cinnamon stick
 A 2-inch strip of lime zest (colored rind only), $\frac{3}{4}$ inch wide
 1 cup rice
 1 quart milk \rightarrow (4 cup)
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
 4 large egg yolks (노른자)
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{4}$ cup raisins
 1 tablespoon unsalted butter, cut into bits
 Ground cinnamon, for garnish

1. *The rice.* Bring 2 cups water to a boil in a medium-size saucepan, add the cinnamon stick and lime zest, then cover and simmer over medium heat for 5 minutes. Pour in the rice, let the mixture return to a boil, stir once, then cover and cook over medium-low heat for 20 minutes, until all the liquid is absorbed and the rice is tender.

2. *The pudding.* Stir in the milk, sugar and salt, and simmer over medium to medium-low heat, stirring frequently, until the liquid shows the first signs of thickening, 20 to 25 minutes. Take from the heat and remove the cinnamon stick and zest. Beat the egg yolks until runny, stir in the vanilla and a few tablespoons of the hot rice, then stir the yolk concoction back into the rice mixture. Mix in half the raisins, then spoon the rice pudding into a decorative 8-inch-square baking dish.

3. *Browning and finishing the pudding.* Preheat the broiler and dot the rice pudding with butter. Set the dish under the heat long enough to brown the top, 3 or 4 minutes. Sprinkle with the remaining raisins and the ground cinnamon, and serve warm or at room temperature.

- 냄비에 시나몬 스틱 (2) 이랑 묶음 (2C) 라임 껍질
- 한컵만 넣고 끓인다 (끓인)
- 밥은 푸른색이 될 때까지 (20분) (끓으면 푸른색)
- 우유 4C 냄비에



- 설탕 (3C), 소금 (1/4 tsp), 그리고 20분 동안 끓인다. (끓으면 푸른색)
- 시나몬 스틱 (2) 이랑 묶음 (2C) 라임 껍질
- 계란 노른자 4개 바닐라 넣고 섞는다. 냄비에 넣고 두어 줄까 끓여
- (10분) Cinnamon sticks (canela) 그리고 계란은 냄비에 넣고 20분
- 사각 유리팬에 붓는다. (전면도 붓는다.)
- 그위에 버터 적그마에 조각내어 올려
- 브로일러에 (not oven) 넣고 4-5분 정도 끓인다. → 계란 노른자 익도록 →

won't involve your direct participation. It may be prepared through Step 2 a day or two ahead, then buttered and broiled shortly before serving.

TRADITIONAL VARIATIONS

Coconut-Rice Pudding: Prepare the rice as directed in Step 1. Hull, peel and grate a fresh coconut (page 341), reserving the coconut liquid. Add enough milk to the coconut liquid to bring the volume to 1 quart. Complete Steps 2 and 3, using the milk-coconut mixture where milk is called for and stirring half the grated coconut into the rice pudding when you add the yolks. Sprinkle a little coconut over the pudding before browning.

Regional Explorations

Rice pudding brings to my mind the volatile, chancy crowd of Mexico City's Garibaldi Square, where this dessert, only one of the attractions, sits in huge, milky masses stuck with a raisin or two for decoration. Or sometimes I'm reminded of the well-used walkways around the Oaxacan market, where ladies sell it in paper cups at sundown. Or I picture any of a dozen other typical scenes: from rude, makeshift street stands to well-appointed traditional restaurants—where *arroz con leche* is the thing you have.