Coconut rice pudding with raspberry compote

1 In a large pot bring milk, coconut milk, salt, scraped out vanilla seeds as well as the pod to a boil. Add the rice and let simmer over low to medium heat for about 25 minutes. Make sure to stir regularly, otherwise the rice might easily stick to the bottom.

2 Meanwhile prepare the raspberries: Heat the (frozen) raspberries together with 2 tbsp sugar and a little water (3-4 tbsp) in a little saucepan and sweeten to taste. Set aside.

3 Remove the vanilla pod after 20 minutes, add the butter and the sugar (sweeten to taste) and cook until the rice has just the right bite to it. If the rice has already soaked up to much of the liquid, add more milk or coconut milk, as the rice will further firm up while it chills. Like a good risotto the final rice pudding is supposed to have a silky, creamy texture. (optional: those not afraid of additional calories, can improve creamy texture - and taste! - with a generous dollop of whipped cream, too.)

4 Fill into prepared yogurt glasses (a jam funnel can be of great help!), add raspberry compote and let cool off slightly. Seal the glasses with cling film and some kitchen yarn, then transfer to the fridge, where they keep well for a couple of days.

Coconut rice pudding with raspberry compote

Recipe source: own creation

Required time: ~ 30 min, yields 4 to 5 small glasses

Ingredients:

- ~500 ml whole milk (more if needed)
- 250 ml coconut milk
- a pinch of salt
- 1/2 vanilla pod, split lengthways, seeds scraped out
- 150 g short grain white rice
- 1 tbsp butter
- 50 g sugar
- optional: 100 g heavy cream
- 150 g raspberries (frozen or fresh)
- 2 tbsp sugar

Copyright Nicole Stich, deliciousdays.com, 2005-2014. All rights reserved.