



Coconut white chocolate rice pudding with blood orange syrup

1 Start by preparing the blood orange syrup: Juice the blood oranges and pour through a fine mesh strainer into a small saucepan (I got 300 ml out of 5 Moro oranges). Add the sugar, then slice the vanilla bean lengthwise, scrape out the seeds and add bean and the seeds as well. Bring to a boil over medium heat and let simmer until reduced and thickened to your liking, which may take up to 30 minutes. *(the last time I made this syrup I used 35 g caster sugar and 35 g preserving sugar (1:1), which helped to reach the desired consistency in less than 20 minutes)*

Remove from heat and refrigerate - with or without the vanilla bean - until thoroughly chilled.

2 Combine coconut milk, milk and the pinch of salt in a huge pot, then bring to a boil. Add the rice and let simmer over low to medium heat - stir regularly to make sure the rice doesn't stick to the bottom - until the rice is tender with just a little bite, 20 to 25 minutes. If the rice has already soaked up too much of the liquid, add more milk or coconut milk - like a good risotto the final rice pudding is supposed to have a silky, creamy texture.

3 Now add sugar and the chopped white chocolate or white chocolate couverture discs (I used Valrhona Ivoire Feves) and do a little taste test - if you like your rice pudding sweeter, now is the time to sugar to taste. Remove the pot from the heat.

4 Pour into bowls and serve with the chilled blood orange syrup. Or fill into little glass containers and keep in the fridge until hunger strikes you.



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Recipe source: own creation

Required time: 30-40 min

Ingredients (yields 4-5 small servings):

Blood orange syrup

- * ~5 Moro blood oranges (you need 300 ml strained juice)
- * 50-75 g sugar, more to taste (optional: half of it can be preserving sugar 1:1)
- * 1 vanilla bean

Rice pudding

- * 800 ml coconut milk (or 400 ml coconut milk, 400 ml 3,5% milk), more, if necessary
- * a pinch of salt
- * 150 g short grain white rice
- * 25 g caster sugar (more to taste)
- * 50-75 g white chocolate