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EASTERN PRODUCE COUNCIL
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RECIPE CREATED BY CHEF CAMILLE BECERRA

Coconut Rice Pudding with Lady Apples

1/2 cup (100 grams) arborio rice
1 cup (225 ml) water
1 cup (225 ml) coconut milk
1 cup (225 ml) whole milk
1/4 cup (50 grams) natural cane sugar
1 vanilla bean, split and seeded
Zest of half a lemon
pinch of salt
lady apples, thinly sliced
pistachios, chopped
brown sugar for topping

In a small saucepan, combine the rice and water and bring it to a boil. Reduce heat and simmer covered for 15 minutes until water is absorbed by the rice. Add the coconut milk, whole milk, sugar, vanilla bean, lemon zest and salt. Simmer for another 10-15 minutes until it thickens.

Serve the rice pudding lukewarm with the apples, pistachios and brown sugar.

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