



ARROZ CON DULCE (PUERTO RICAN RICE PUDDING)



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content



INGREDIENTS FOR 1700 G

300 g	QimiQ Classic
300 g	pudding rice
680 ml	Water
140 g	Salt
1 g	Stick of cinnamon
40 g	Ginger root, peeled
200 ml	Coconut milk
20 g	Nielsen-Massey Bourbon Vanilla Paste
115 g	Brown sugar
50 g	Raisins

TO GARNISH

	Mango(es), diced
	Cinnamon, ground

METHOD

1. Wash and then soak the rice for 3 hours. Drain it and reserve.
2. In a large saucepan, combine the water, salt, cinnamon sticks and ginger. Bring to a boil.
3. Strain the liquid into a bowl and discard the spices.
4. Combine the spiced water with the coconut milk, QimiQ Classic and vanilla paste in a large saucepan. Bring the liquids to a boil.
5. Add the washed rice, brown sugar and raisins. Reduce to medium low heat, cover, and simmer for 20 minutes.
6. Remove the lid from the pan, stir, and cook for 10 more minutes or until the rice is cooked.
7. Pour into a container to chill.
8. Serve in a chilled cup and garnish with diced mango and cinnamon.