



# ARROZ CON DULCE (PUERTO RICAN RICE PUDDING)



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content



## INGREDIENTS FOR 1700 G

<b>300 g</b>	QimiQ Classic
<b>300 g</b>	Short grain rice
<b>680 ml</b>	Water
<b>140 g</b>	Salt
<b>1 g</b>	Stick of cinnamon
<b>40 g</b>	Ginger root, peeled
<b>200 ml</b>	Coconut milk
<b>20 g</b>	Nielsen-Massey Bourbon Vanilla Paste
<b>115 g</b>	Brown sugar
<b>50 g</b>	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.