

Jasmine Rice Pudding Recipe

Ingredients: Makes 6 servings

1 cup whole milk
1 cup skim milk
1 cup coconut milk
1 cinnamon stick
1 vanilla bean, split lengthwise in half, seeds scraped out,
and seeds and pod reserved, for 2 teaspoons vanilla extract
1 teaspoon salt
1¼ cups raw jasmine rice, rinsed well and drained
140g sugar
30g raisins, soaked in rum or water and drained
1¼ cups heavy whipping cream
1 teaspoon grated lime zest
Banana Passion Fruit Sherbet (optional) - pls. refer More Desserts Recipes below
1 tablespoon fresh passion fruit seeds for garnish, optional

Method:

Put the three milks, the cinnamon stick and vanilla seeds and pod, if using and salt in a large saucepan, stir well, and bring to a boil over medium-high heat. Add the rice and bring back to a boil, stirring and scraping the pan to make sure none of the rice sticks to the bottom. Turn the heat to low and simmer uncovered, stirring occasionally, until all the liquid has been absorbed by the rice and the rice is tender, about 30 minutes. Do not let the mixture brown at all. Remove the rice from the heat and immediately add the sugar, stirring until it dissolves. Stir in the raisins. Set aside to cool completely. Put the cream into the bowl of an electric mixer fitted with the whisk attachment. Whisk the cream at medium speed until soft peaks form. (When you lift the whisk from the cream, a peak will form and fall back into the mixture). When the rice mixture has completely cooled, fold in the whipped cream and lime zest. The pudding should be loose, with the rice kernels separated. Divide the pudding among serving bowls, top each with a scoop of Passion Fruit Sherbet and a few passion fruit seeds, if desired and serve. If you like the crunchy texture of burnt sugar as some people do, sprinkle some sugar on top of the pudding and caramelize with a blow torch.

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