

Caribbean Rice Pudding with Coconut and Pineapple

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

250 g	Rice pudding
500 ml	Coconut and pineapple juice
500 ml	Oat milk
200 g	Strawberries
1 cup	Fresh mint
2 tbsp.	Coconut, grated
2 tbsp.	Lemon Peel, Chopped

Preparation

1. Mix the rice into the coconut and pineapple juice and the oat milk then bring to the boil. Add 2 tbsp. of Kotányi Lemon Peel and stir thoroughly several times so that the rice takes on the flavor of the juice and the lemon peel can release its aroma.
2. Now leave to simmer in the pan over a low heat for 25 minutes. We recommend covering the pan with a lid. Stir occasionally.
3. Meanwhile, slice the strawberries. Wash the fresh mint and pat dry with a piece of paper towel.
4. Garnish the rice pudding with the strawberries, mint and grated coconut and enjoy.