



Caribbean Rice Pudding with Coconut and Pineapple

🕒 30–40 Min   

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.

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

