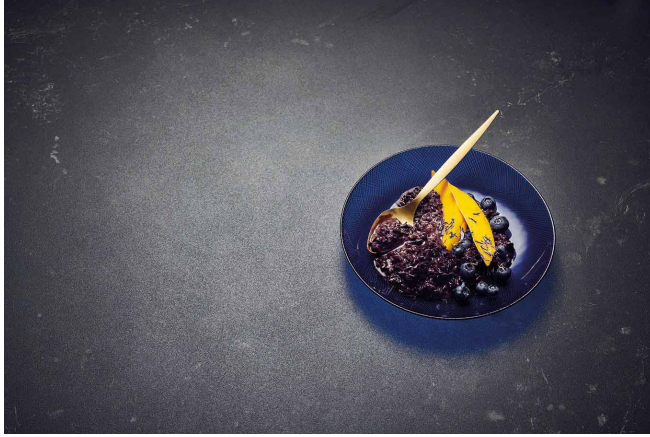




# Rice pudding

מתכון מאת V-ZUG Ltd.



Preparation	25 Mins
Cooking	1 Hrs
time	
מנות	4
התקן	CombairSteamer V2000 from 2021

with coconut milk and mango

## Rice pudding

100 g black rice (e.g. Venere rice)

150 ml water

½ tsp vanilla seeds

100 ml coconut milk

50 g coconut blossom sugar

1 tbsp lemon juice

## Serving

1 mango

2 tbsp bilberries

Some edible flowers

## Rice pudding

Stir all the ingredients up to and including the coconut milk in a porcelain dish.

Cook on a wire shelf at 100 °C for 1 hour using the steam mode.

Stir in the coconut blossom sugar and lemon juice after cooking. Allow to cool.

## Serving

Peel and dice the mango.





Serve the rice pudding in bowls and garnish with the diced mango, bilberries and edible flowers.

## Cooking steps

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**Steaming 100 °C for 1 Hrs**

## עצות

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Stir in the sugar after cooking otherwise the rice will not cook through.

## אביזרים

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1-litre porcelain dish

Wire shelf

