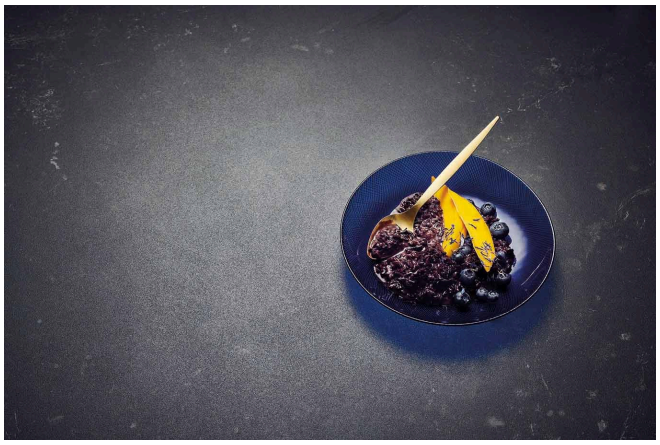
Rice pudding

Recipe by V-ZUG Ltd.



Preparation	25 Mins
Cooking time	1 Hrs
Portions	4
Appliance	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

Steaming 100 °C for 1 Hrs

Tips

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

Accessories

1-litre porcelain dish

Wire shelf

Additional information

Created on	26.01.2022