

Coconut Rice Pudding with Raspberry & White Rum Compote

ingredients

2oz (50 gram) pudding rice
½ pt (300 ml) single cream
½ pt (300 ml) coconut milk
2oz (50 gram)sugar
1oz (25 gram)butter
1 vanilla pod

8oz (200 gram) fresh raspberries
2tbsps white rum
2tbsps icing sugar

METHOD

1. Wash rice and drain
2. Bring cream and coconut milk to the boil
3. Shower in rice and stir
4. Add sugar, split vanilla pod and butter
5. Simmer slowly stirring regularly until cooked, 45 minutes approx
6. Put half the raspberries into pan with icing sugar and rum
7. Bring up to the boil and simmer until thickening
8. Blitz in machine and pass through a sieve into clean pan, bring up to the boil and take off heat
9. Add raspberries
10. Pour pudding into dishes and put raspberries in centre and serve