

Coconut Rice Pudding

A creamy and decadent dessert featuring fragrant rice cooked in coconut milk.


30 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1/2 cup white rice
- 1 cup coconut milk
- 2 tbsp sugar
- 1/2 tsp vanilla extract
- Pinch of salt
- Toasted coconut flakes for garnish

Steps

- 1 In a saucepan, combine rice, coconut milk, sugar, vanilla extract, and salt.
- 2 Bring to a gentle simmer over low heat.
- 3 Cook, stirring occasionally, for about 20-25 minutes until the rice is tender and the mixture has thickened.
- 4 Remove from heat and let it cool slightly.
- 5 Serve the coconut rice pudding warm or chilled, garnished with toasted coconut flakes.