



# 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

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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

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1 mango

2 tbsp bilberries

Some edible flowers

## Rice pudding

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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

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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**

## Tips

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

## Accessories

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1-litre porcelain dish

Wire shelf

## Additional information

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