

A top-down view of a bowl of black rice pudding. The pudding is dark purple-black and has a thick, creamy texture. It is garnished with two slices of dried orange, each topped with a dusting of white coconut flakes. A wooden spoon is tucked into the pudding. The bowl is light-colored and sits on a rustic, dark-edged wooden tray. In the background, another similar bowl is partially visible, and a small white ceramic cup is on the left. The entire scene is set on a light-colored, textured surface.

Recipe

# BLACK RICE PUDDING WITH CITRUS

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Recipe: **MINNA VAUHKONEN**

## INGREDIENTS

250 g black rice  
400 ml coconut milk  
300 ml water  
1 tsp cardamom  
pinch of salt  
zest and juice of 2  
clementines  
1-2 tbsp coconut or maple syrup  
Clementines and coconut  
flakes for serving



**SERVING**  
4 servings



**CATEGORY**  
Dessert



**ISSUE**  
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- STEP 1** Rinse the black rice thoroughly. See the package for instructions, if the rice you are using needs to be soaked.
- STEP 2** Place the rice, coconut milk and water in a pot and heat until boiling.
- STEP 3** Add the salt, cardamom, zest and juice of the clementines and let the rice simmer for about 45 minutes under a lid. Stir occasionally.
- STEP 4** Add coconut or maple syrup according to your taste buds.
- STEP 5** Enjoy warm or cold with clementines, coconut flakes and some more syrup if you like.