

Black Rice Pudding - cakespy.com

adapted from *Indonesian Cakes and Desserts, a Periplus Mini Cookbook*

6 servings

Ingredients

- 1 3/4 cups uncooked black glutinous rice (or Asian black rice)
- 6 cups water
- 2 pandanus leaves, tied into a knot (I used 2 teaspoons vanilla extract)
- 1/4 cup (or more, to taste) shaved palm sugar
- 1 can coconut cream (14 ounces or so)
- pinch of salt

Procedure

1. Rinse the rice in two to three changes of water, or until the water runs clear. Once clear, place the rice in a bowl and cover with clean water. Let it soak overnight (I did this on the countertop).
2. In a saucepan, bring the rice, along with 6 cups of water and the pandanus leaves (if using vanilla extract don't add it yet, though), to a boil over medium heat, and simmer uncovered for about 40 minutes, stirring occasionally until the rice is softened to a slightly al dente consistency. Discard the pandanus leaves, if using. Add the sugar and vanilla (if using) and let the mixture continue to simmer on low heat for about 5 more minutes.
3. Remove from heat. Set to the side for the moment.
4. In a bowl, combine the coconut cream with a pinch of salt and mix well.
5. To serve, place a healthy spoonful of the rice mixture into a bowl. Spoon coconut cream on top to taste. Enjoy immediately.

If storing, keep the coconut cream and the rice separate, and combine before serving.

Have you ever tried black rice?