Desserts / India

Rice pudding with blackcurrants and lychees · India

Creamy rice pudding with cooked fruit and a sweet India-inspired finish.

Time 45 min **Servings** 4

What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml light coconut milk
- ☐ 300 g blackcurrants
- ☐ 200 g peeled, stoned lychees
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 1 g ground cardamom

Let's make it.

01 Gently bring the milk or coconut milk and pudding rice to a boil in a heavy-based saucepan.

02 Simmer very gently for about thirty minutes, stirring frequently and adding extra water if needed.

03 Chop the blackcurrants and peeled, stoned lychees. Simmer gently with the water for 7 minutes.

04 Stir the sugar and listed sweet seasoning into the pudding. Check the rice is completely tender.

05 Divide between bowls and top with cooked fruit. Serve warm, or cool promptly and refrigerate.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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