Desserts / India

# Rice pudding with mango and nectarine · 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 peeled, stoned mango
- ☐ 200 g stoned nectarine
- ☐ 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 peeled, stoned mango and stoned nectarine. 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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