Desserts / Japan

Rice pudding with mango and greengages · Japan

Creamy rice pudding with cooked fruit and a sweet Japan-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 greengages
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 3 g matcha powder

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 greengages. 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.

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