

# Coconut and Mango Rice Pudding



## INGREDIENTS:

230ml Kingfisher Rich & Creamy Coconut Milk  
55g short-grain rice  
110ml milk  
1 teaspoon orange zest  
2 teaspoons caster sugar  
1 teaspoon vanilla essence  
110ml cream

## TO SERVE:

Fresh mango, sliced  
2 teaspoons brown sugar  
Mint leaves, washed

## DIRECTIONS:

1. Place the rice, Kingfisher Coconut Milk, milk, zest, sugar and vanilla in a saucepan over a medium heat and bring to the boil. Reduce the heat, cover and cook for 1 hour, stirring occasionally. When the rice is cooked, remove from the heat and leave to cool with the lid on.
2. When the mixture is cold, stir in the cream. Pour into a serving bowl or jar, top with mango and a sprinkling of brown sugar and serve with a washed mint leaf on top.