

Pina Colada Rice Pudding

Ingredients:

- 1 1/2 cup **Ambrosia**® Pineapple Juice
- 3/4 cup **Ambrosia**® Jasmine Rice
- 13.5 oz. **Ambrosia**® High Fat Coconut Milk
- 2 tbsp. White Sugar
- 1/4 tsp. Kosher Salt
- 1 each Egg Large
- 1/2 cup Whole Milk
- 1/2 cup **Ambrosia**® Coconut Medium Shred Sweetened
- 1/2 cup **Ambrosia**® Pineapple Chunks in Juice
- 1 tbsp. Coconut Oil
- 1/2 tsp. **Ambrosia**® Vanilla Extract

Instructions:

- In a small saucepot combine pineapple juice and rice. Bring to boil over high heat, then reduce heat to low and cover. Simmer for 20 minutes, then remove from heat and allow to steam for 10 minutes.
- In a medium saucepot, combine cooked rice, coconut milk, sugar, and salt. Cook over medium heat until thick and creamy, 15-20 minutes.
- In a small bowl, whisk together egg and milk.
- When the rice mixture is ready, add one to two tablespoons of it to the egg and milk mixture while whisking. Repeat this process one more time to temper.
- Slowly pour the egg and milk mixture into the rice mixture while stirring constantly. Continue to cook over medium heat until the mix is cooked through, about three minutes.
- Remove pudding from heat and fold in the coconut, pineapple chunks, coconut oil, and vanilla extract.
- Pour pudding into a container with a lid and refrigerate until cool, one to two hours.



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