



Recipes

Rice pudding

A delicious rice pudding with a tropical spin.
Have it as a special weekend treat.

Serves 4-6

Ingredients



- 1 tbsp butter*/low fat spread*
- 150g pudding rice
- 400ml coconut milk and 500ml semi skimmed milk* or 900ml semi skimmed milk*
- 60g caster sugar
- 425g mango / pineapple or other fruit (e.g. berries)

Method

1. Grease the edge of the slow cooker pan with the butter.
2. Add the rice, milk and sugar, stir and then cover with a lid. Cook on low for around 4 hours until the rice is cooked through. Add extra milk if it becomes dry at any point.
3. Serve with the fruit.

*May contain or is one of 14 common allergens