



## *Lemon Rice Pudding*

**Makes:** 4 cups

**Serve:** 2/3 cup

### **Ingredients:**

2 cups cooked brown rice	(200g uncooked)
1 x can coconut cream	(400g)
½ cup water	(250mL)
½ cup honey	(175g)
½ tsp salt	(3g)
1 tsp vanilla	(5ml)
1 Tbsp lemon zest	(7g)
¼ cup lemon juice	(60g/1 lemon)

### **Method:**

1. Combine all ingredients in a saucepan.
2. Bring to boil then simmer gently for 30-40 minutes to allow the rice to swell and the flavours mingle evenly.
3. Spoon pudding into serving dishes to set (or into one large dish) and allow to cool.
4. Serve garnished with a thin slice of fresh lemon. Can be served warm or cold.