

Almond Rice Pudding

Difficulty: Easy | Prep Time: 1 hr | Serves: 4-5

Recipe and Photo Courtesy of Saira Paulose, Draeger's Cooking School

- Whole Milk – 3 cups
- Basmati Rice – ¼ cup
- Green Cardamom – 6, whole
- Sweetened Condensed Milk – ½ cup + 1 Tbsp
- Kosher Salt – 1/8 tsp
- Vanilla Extract – ¼ tsp
- Almond Extract – 1/8 tsp (or 2 to 3 drops)



- Slivered Almonds – 2 Tbsp, rough chopped

This is a simple yet delicious milky treat. The starch from the rice will thicken up the pudding, but it is important to boil off some of the water from the milk as well. This can be made ahead and refrigerated, but I prefer to serve this either lukewarm or at room temperature. Almond extract is very strong, so be cautious with the amounts.

Instructions:

In a 4 qt heavy bottomed sauce pan add milk, cardamom, and rice and bring it to a boil on high heat. Then reduce heat, and simmer for 10 minutes stirring occasionally. At this point add salt, condensed milk, and almonds. Simmer for another 20 min or until the mixture has thickened and rice is fully cooked. Once the mixture starts coating a wooden spoon, turn the heat off. Remove the whole cardamoms and discard. Add the extracts and let it cool. Serve at room temperature.