



Coconut Cream Bamboo Rice Pudding

14 ounce light coconut milk

1/2 cup granulated sugar

1/8 teaspoon salt

1 vanilla bean, split

1 cup bamboo rice

2-1/2 cups water

2 egg yolks

1 Tablespoon crystallized ginger, minced

Serve with: Sweet cherries and syrup or fresh mango slices

Garnish with: Mint leaves as desired

In a medium saucepan, heat the coconut milk, sugar, salt, and scraped and split vanilla bean in a saucepan, whisking to dissolve the sugar and salt. Bring to a boil; reduce the heat; simmer until sauce is smooth and lightly thickened about 10 to 15 minutes' stir occasionally. Remove from heat. Cool to warm.

To prepare rice: In a medium saucepan, bring 1 cup of bamboo **rice** and 2-1/2 cups of water to a boil. Reduce heat to low, cover and simmer 15 minutes. The water will be completely absorbed; small craters will form on top of the rice. Remove from heat and let it rest, covered, for 5 minutes. Gently fluff with a fork.

In a small bowl, lightly beat egg yolks. Gradually beat in 2 Tablespoons prepared warm sauce. Place coconut sauce in medium saucepan; slowly beat in egg yolk mixture. Add candied ginger. Cook over medium heat until boiling and sauce thickens, stirring frequently. Remove from the heat.

Stir 1 cup cooked rice into the sauce; continue to add rice to sauce until the rice appears very moist and creamy, like risotto. You will use about 1 to 2 cups cooked rice. The pudding will thicken as it cools.

Serve warm, room temperature, or cold. Place in dessert bowls or glasses. Serve with sweet cherries and syrup or slices of fresh mango. Garnish with fresh mint leaves.

Yield: serves: 4

About the Recipe: One of the most delightful comfort desserts is creamy rice pudding. Imagine a sweet risotto-like short grain rice smothered with a creamy soft sauce with light flavors of coconut and ginger. The bamboo rice imparts a delicate green color and fragrant scent reflecting the classic desserts of Thailand.

Inspired by:

<http://penandfork.com/recipes/cooking-tips/bamboo-rice/>

www.npr.org/2012/04/17/150728347/green-bamboo-rice

<http://earthydelightsblog.com/bamboo-rice-coconut-pudding/>