



Coconut Cream Bamboo Rice Pudding

Festive Dessert for the Lunar New Year

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

- **Cook Sauce:** 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.
- **Cook 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.
- **Prepare Pudding:** In a small bowl, lightly beat egg yolks. Gradually beat in 2 Tablespoons prepared warm coconut sauce, set aside.
- Place the remainder of 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: Served warm or chilled, this dessert brings a sense of luxury with every spoonful. Toasted coconut flakes or sliced tropical fruit on top add extra texture and flavor, making each bite an irresistible blend of creamy, floral, and subtly earthy notes. The bamboo rice imparts a delicate green color and fragrant scent reflecting the classic desserts of Thailand. It's perfect for sharing at festive Lunar New Year gatherings or savoring as a personal treat.

Inspired by:

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