



LEBANESE RICE PUDDING

SERVES 6

COOK TIME: 40 MIN

INGREDIENTS

1 cup short grain rice
1 cup water
9 cups whole milk divided
 $\frac{3}{4}$ cup granulated sugar
1 tablespoon cornstarch
2 tablespoons rose water
 $\frac{1}{2}$ teaspoon vanilla extract optional
Pistachios chopped, for serving

METHOD

In a large pot, cook the unwashed rice with the water until the water is absorbed, about 5-7 minutes.

Add the milk (reserve $\frac{1}{2}$ cup for the cornstarch slurry) along with the sugar to the pot of rice. Bring milk and rice to a boil and then reduce heat to medium-low. Stir the mixture frequently, until the rice is fully cooked, and the milk begins to thicken, about 15 minutes.

Dissolve the cornstarch in the remaining $\frac{1}{2}$ cup of milk and transfer to the pot. Add the rose water and vanilla extract and stir frequently until mixture thickens, about 15 more minutes.

Transfer the mixture into 5-10 bowls, and allow to cool. It will continue to thicken as it cools.

Add the chopped pistachios or other toppings, and serve warm or chilled.