

Arroz Con Leche (Cuban Rice Pudding)

Custards | Rice | Desserts

RATING	SERVINGS	DIFFICULTY
★★★★★	8-10	Easy

PREP TIME	COOK TIME	TOTAL TIME
20 mins	1 hr	1 hr 20 mins

Ingredients

1 1/2 cups short-grain rice, thoroughly rinsed
6 cups water
1 teaspoon salt
1 piece of lemon or orange rind
2 egg yolks
2 cinnamon sticks
1 cup whole milk
1 (12-ounce) can of evaporated milk
1 (14-ounce) can of sweetened condensed milk
1 can (14-ounce) unsweetened coconut milk
1/2 cup heavy cream
1 teaspoon vanilla extract
1/2 teaspoon cinnamon
3/4 cup sugar

Directions

Place the rice, water, and salt into a large (5-quart) pot.

Bring to a boil over medium heat.

Add the lemon/orange rind, and cinnamon sticks, and reduce the heat to medium-low (just enough heat so the water is gently simmering).

Cook the rice uncovered for 30 to 45 minutes, or until the rice is tender and most of the water has been absorbed.

Remove the lemon rind, cinnamon sticks, and cloves.

Meanwhile, in a large bowl, lightly whisk all the milk, egg yolks, sugar, and vanilla.

Once the rice is tender, stir in the milk mixture, reduce the heat to low, and cook for an additional 30 minutes, stirring occasionally, until the rice pudding thickens to the desired consistency.

Remove from the heat, and let cool slightly at room temperature.

Fill the 8 to 10 custard cups with the pudding.

Refrigerate until completely chilled, for at least 3 hours or overnight.

Dust with cinnamon sugar (to taste) just before serving.

Notes

Tips:

- The rice pudding will thicken as it cools, so don't overcook it.
- The rice pudding should be very creamy.
- If yours doesn't, reduce the cooking time next time you make it.