LIGHT & SWEET

Coconut Rice Pudding with Fresh Mango

PREP	COOK	SERVES
10 min	35 min	4

Vegan Vegetarian

Creamy vegan rice pudding simmered in coconut milk with vanilla, topped with juicy mango and toasted coconut.

Ingredients

For the pudding

- 150 g pudding or short-grain rice
- 400 ml can full-fat coconut milk
- 500 ml oat milk or other plant milk
- 3 tbsp sugar
- 1 vanilla pod, split, or 1 tsp vanilla extract
- A pinch of salt

To serve

- 1 ripe mango, diced
- 2 tbsp toasted coconut flakes
- Zest of 1 lime

Method

1. Rinse the rice under cold water and drain.
2. Put the rice, coconut milk, plant milk, sugar, vanilla and salt in a heavy pan and bring to a gentle simmer.
3. Cook over low heat for 30 to 35 minutes, stirring often, until the rice is tender and the pudding is thick and creamy.
4. Remove the vanilla pod. If the pudding is too thick, stir in a splash of plant milk.

5 Spoon into bowls and top with mango, toasted coconut and lime zest. Serve warm or chilled.

Cook's tip

The pudding thickens as it cools. Loosen it with a little plant milk if you serve it cold.