

## **COCONUT STICKY RICE PUDDING**

### **Ingredients**

1 Cup Koda Farms Sweet Rice  
6 Cups Coconut milk (reduced from 12 cups by simmering)  
2 Cups Heavy cream  
½ Cup Granulated sugar  
1 pinch Kosher salt  
2 Oz Butter, unsalted  
4 Each Egg yolks  
¼ Cup Granulated sugar  
1 tsp Vanilla extract  
Fresh whipped cream  
Mandarin orange slices (2-3 for each serving)

Gently simmer rice, coconut milk, heavy cream and sugar until rice is tender.

Whisk egg yolks with additional sugar and vanilla extract until thickened.

Temper egg yolk mixture with coconut mixture.

Pour tempered egg mix back into coconut/rice pot; stir until thickened.

Pour mixture into stainless bowl and stir in softened butter.

Divide into one cup portions and chill for an hour. Top with one or two ounces of whipped cream and a few Mandarin orange slices before serving.

*Yields 10 - 1 cup servings*