

# Coconut and Lemongrass Rice Pudding

(serves 4-6)

## Ingredients:

1 cup Arborio rice

1 litre coconut water

½ cup caster sugar

1 lemongrass stalk, bruised and cut into 10 cm pieces

1 cup coconut cream

2 peaches, halved and stones removed

2 tabs caster sugar

## Method:

Place rice, coconut water, sugar and lemongrass in medium saucepan over high heat and bring to the boil. Reduce heat to low, cover and cook, stirring occasionally, for 20-25 mins or until rice is tender.

Remove from heat, discard the lemongrass and stir through the coconut cream.

Place in a bowl and refrigerate for 2-3 hours or until chilled.

To make caramelised peaches, heat non-stick pan over high heat. Press the cut side of the peaches into the sugar and cook until caramelised. Spoon the rice pudding into serving bowls and top with peaches to serve.