



THE DUKE MANSION

Historic Inn & Meeting Place

Asian Black Rice Pudding

Commonly served for breakfast in parts of Southeast Asia, this dish also makes a great dessert. Chinese black rice, sometimes called forbidden rice, works well, but if you live near a Southeast Asian market you can use this same method with the more traditional Thai black sticky rice.

If you can't find any kind of black rice, substitute brown rice (not quick-cooking) — it will result in a thicker, light-colored pudding but will still be delicious.

Yield: 8 ppl.

1 cup black rice

1/2 cup sugar

1 (13 1/2- to 15-oz) can unsweetened coconut milk, stirred well

Bring rice, 3 cups water, and 1/4 teaspoon salt to a boil in a 3- to 4-quart heavy saucepan, then reduce heat to low and simmer, covered with a tight-fitting lid, 45 minutes (rice will be cooked but still wet). Stir in sugar, a scant 1/4 teaspoon salt, and 1 1/2 cups coconut milk and bring to a boil over high heat, then reduce heat to low and simmer, uncovered, stirring occasionally, until mixture is thick and rice is tender but still slightly chewy, about 30 minutes.

Remove from heat and cool to warm or room temperature, stirring occasionally, at least 30 minutes. Just before serving, stir pudding and divide among 8 bowls. Stir remaining coconut milk and drizzle over pudding.