

Pudding with Stewed Fruit

Equipment: Measuring cups and spoons Medium saucepan Wooden spoon	Ingredients: 1l full-fat coconut milk 250ml coconut cream 1 tsp of vanilla essence 1 cinnamon stick 100g caster sugar 200g short grain rice 50g butter (or nuttelex) 150g tub mascarpone (or cream Scheese - vegan alternative) 500g stewed plums or rhubarb or any fruit appropriate fruit available
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What to do:

1. Put the coconut milk, coconut cream, vanilla, whole cinnamon stick and sugar in a pan. Bring to the boil, and then remove from the heat and leave the cinnamon stick to infuse for 1 min. Leave the cinnamon stick in the mixture, do not break it up.
2. Place the pan back on the heat, pour in the rice and stir. Simmer for 40 mins, stirring frequently, until the rice is soft. Remove from heat and keep warm.
3. When ready to serve remove the cinnamon stick. Stir in the nuttelex and mascarpone (or scheese). Spoon into bowls and top with some of the stewed fruit. Enjoy!