

## Coconut Rice Pudding with Caramelised Pear

<b>Equipment:</b> Measuring cups and spoons Oven dish/es Large bowl Wooden spoon	<b>Ingredients:</b> 4 tablespoons water 4 teaspoons rice wine vinegar 800 ml coconut milk 1 litre cups rice milk 2 cup arborio rice 4 tablespoons sugar 1 teaspoon ground cinnamon 4 tablespoons honey 2 teaspoons salt 8 teaspoons sugar, extra 2 pears, sliced very thinly
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### What to do:

1. For the pudding: Combine the coconut milk, rice milk, rice, sugar, salt and cinnamon in a heavy-based medium saucepan. Stir and bring to the boil.
  2. Reduce heat to low and simmer, stirring often for 20-25 mins, until the rice is tender and the liquid has mostly been absorbed.
  3. Remove from the heat. Stand for 5 mins.
  4. Divide rice pudding among bowls, refrigerate for one hour to cool. (In the kitchen classroom-as long as possible).
  5. For the caramelised pear: Combine the honey, sugar, water, cinnamon and vinegar in a heavy-based frying pan. Swirl the pan to help dissolve sugar. Add pear slices and shake over medium-high heat for 2-3 mins, or until pear is cooked and slightly caramelised. Spoon over rice puddings to serve.
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