



## Indian Rice Pudding

Recipe courtesy Alton Brown, 2004

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<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	1 hr 0 min	Easy	4 servings
<b>Cook Time:</b>	20 min		

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### Ingredients

- 1 cup cooked long grain or basmati rice
- 1 cup whole milk
- 1/2 cup heavy cream
- 3/4 cup coconut milk
- 2 ounces sugar, approximately 1/4 cup
- 1/4 teaspoon ground cardamom
- 1 1/2 ounces golden raisins, approximately 1/3 cup
- 1 1/2 ounces chopped unsalted pistachios, approximately 1/3 cup

### Directions

In a large nonstick saute pan over medium heat, combine the cooked rice and milk. Heat until the mixture begins to boil. Decrease the heat to low and cook at a simmer until the mixture begins to thicken, stirring frequently, approximately 5 minutes.

Increase the heat to medium, add the heavy cream, coconut milk, sugar, and cardamom and continue to cook until the mixture just begins to thicken again, approximately 5 to 10 minutes. Use a whisk to help prevent the cardamom from clumping. Once the mixture just begins to thicken, remove from the heat and stir in the raisins and pistachios. Transfer the mixture to individual serving dishes or a glass bowl and place plastic wrap directly on the surface of the pudding. Serve chilled or at room temperature.