

## Arroz con Leche (Spanish Rice Pudding)

**Serves:** 4

**Recipe source:** spanishsabores.com

**Preparation time:** 5 minutes

**Cooking time:** 30 minutes

### Ingredients:

1 cup of Calrose (medium grain) rice ... (see Note)

1-2 wide slices of lemon rind

1 stick of cinnamon

1 teaspoon of ground cinnamon

1 pinch of salt

1 litre of whole milk ... (see Note)

Sugar to taste (up to 1/4 cup)

### What to do:

1. \*Rinse the rice under cold water and then put it in a saucepan, then add water until the rice is just barely covered with water.
2. \*Add the cinnamon stick and lemon rind.
3. \*Stir continually, over medium heat, until all of the water is absorbed.
4. \*Add milk about 1/2 cup at a time, stirring each time until all milk is absorbed.
5. Continue adding up to the whole litre of milk, stirring continuously.
6. \*When it seems creamy enough, taste to make sure the texture of the rice is correct (soft and not gritty). See Note.
7. \*When it is to your liking, turn off the heat and add a pinch of salt and dash of cinnamon.
8. Then, add the sugar a few tablespoons at a time until it is sweet enough for you.
9. Enjoy warm or let cool.
10. Sprinkle a bit more cinnamon on top to decorate!

### Notes:

- \* denotes Adult supervision required.
- The original recipe uses Arroz Bomba. This is the type of rice they use in Spain, however it is not widely available in Australia.
- You can substitute non-dairy milks if desired.
- Some prefer rice texture to be *al dente* (with bite) and others like it very cooked (almost mushy).
- 1 litre = 4 measuring cups