



Recipe Information

Number of Serves: 6-8

Preparation Time: 2mins

Cooking Time: 25mins

Soifua Maloloina Banana Coconut Rice Pudding

Method

1. Place rice and 2 cups (500mL) water in a saucepan, bring to the boil, without stirring; reduce heat to medium, cover and cook for 5 minutes or until most of water is absorbed.
2. Add sugar and coconut flavoured evaporated milk; bring to the boil. Reduce heat to low and simmer for 20 minutes, stirring occasionally to prevent sticking, until rice is soft.
3. Serve rice topped with banana slices and sprinkle with ground cinnamon.

Ingredients

1 cup (200g) short grain rice
¼ cup brown sugar
2 x 375mL cans light & creamy coconut flavoured evaporated milk
3 bananas, thinly sliced
Ground cinnamon, to garnish

Soifua Maloloina tips:

- You can serve with other fruit – fresh, canned or stewed.
- Approximate Cost per Serve \$0.80
- You can substitute the light evaporated milk with reduced fat coconut milk.
- Remember to swap big for small – we only need small dessert servings

