

# RICE PUDDING

## *Ingredients*

- 3 BOTTLES LIEFMANS FRUITESSE
- 200 G RISOTTO RICE
- 20 G CASTER SUGAR
- 150 ML CREAM
- 100 ML COCONUT YOGHURT
- 3 TBSPS. COCONUT POWDER
- REDCURRANTS



## RECIPE

1. Bring the Liefmans Fruitesse to the boil. Add the rice and sugar and leave to cook gently for 20-25 minutes. Stir the pan every 5 minutes.
2. Add the cream, stir and remove from the heat.
3. Spoon the rice pudding into Liefmans glasses and top with a layer of coconut yoghurt, coconut powder and a few redcurrants. Serve immediately or leave to chill in the fridge.

**Liefmans**  
ON THE ROCKS