

## Coconut rice pudding with pineapple & macadamias

**Ingredients:** (Serves 4)

150g arborio rice  
400ml tin coconut milk  
400ml water  
¼ cup caster sugar  
1 teaspoon vanilla bean extract  
1 lemongrass stalk, bruised  
thumb-sized piece of ginger, thickly sliced  
¼ pineapple, diced  
¼ bunch of mint, leaves picked  
juice of 1 lime  
2 tablespoons shredded coconut  
2 tablespoons roasted macadamias, roughly chopped

**Method:**

1. Combine rice, coconut milk, water, sugar, vanilla, lemongrass and ginger in a medium saucepan. Bring to the boil, then reduce heat to medium-low and simmer for 30-40 minutes or until rice is tender. Remove rice from heat and allow to cool to room temperature. Discard lemongrass and ginger.
2. Combine pineapple, mint and lime juice in a small bowl.
3. Meanwhile, heat a small frying pan over medium heat. Toast coconut for 1-2 minutes or until golden and fragrant.
4. Divide warm rice pudding between four serving bowls. Top with pineapple mixture, then finish with toasted coconut and macadamias.