

ARROZ

con leche

1. Ingredients:

100 gr. of washed rice

200 gr. of white sugar

400 ml. of evaporated milk

3 egg yolks

30 gr. of raisin

Clove

2 whole cinnamon sticks

Peel of 1/4 orange

Vanilla essence to taste

2. Preparation:

- Soak in hot water.
- Cook the rice in a pot with cinnamon sticks, cloves and orange peel on low heat. Turn off the heat when the water has evaporated.
- Remove the orange peel, cinnamon, and cloves from the rice.
- In the same pot, add the evaporated milk and sugar and cook over low heat. Stir until the liquid evaporates.
- In a separate bowl, put part of the sweetened rice and stir with the three egg yolks. Then, return this mixture to the original pot.
- Strain the raisins
- Add the vanilla essence and the humid raisins. Mix and cook for three more minutes.
- Serve and garnish with cinnamon powder.

Enjoy!

Tip:

Soak the rice in water for 10 minutes to release the starch - it will help the rice absorb the milk better.

