

bon appétit

Impressions: 18,297, 043

Rice Pudding with Ginger, Amaranth, and Mango



Ginger adds unexpected heat and zing to this coconut rice pudding; the crunchy topping lends a welcome texture contrast.

Ingredients

SERVINGS: 8

Rice Pudding

1 2" piece ginger, peeled, sliced $\frac{1}{4}$ " thick

2 13.5-ounce cans unsweetened coconut milk

3 cups whole milk

1 cup arborio rice

$\frac{2}{3}$ cup sugar

¾ teaspoon kosher salt

2 vanilla beans, split lengthwise

Topping And Assembly

1 tablespoon amaranth

1 tablespoon chia seeds

1 tablespoon sesame seeds

1 ounce butter cookies or shortbread (about 4), crushed

2 tablespoons raw sugar

¼ teaspoon ground cinnamon

1 mango, peeled, thinly sliced

Fresh mint leaves (for serving)

Preparation

Rice Pudding

Combine ginger, coconut milk, milk, rice, sugar, and salt in a large saucepan. Scrape in seeds from vanilla beans; add pods. Bring to a boil, stirring occasionally. Reduce heat, cover, and simmer until rice is al dente, 15–18 minutes. Uncover and cook, stirring often, until rice is tender and mixture coats spoon, 5–8 minutes longer. Transfer to a large bowl and cover with plastic wrap, pressing directly onto surface. Let cool. Remove ginger and vanilla pods.

Do Ahead: Rice pudding can be made 2 days ahead; chill. Bring to room temperature before serving.

Topping And Assembly

Toast amaranth with chia and sesame seeds in a dry medium skillet over medium heat until they begin to pop and sesame is golden, about 3 minutes. Transfer to a small bowl; stir in cookies, raw sugar, and cinnamon.

Serve rice pudding topped with toasted seed mixture, mango, and a few mint leaves.

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Photograph by Peden + Munk