

# ROY

## COLOMBIAN RICE PUDDING (ARROZ CON LECHE)



A creamy dessert made with whole milk, cinnamon, and vanilla. It's a comforting and sweet treat, ideal for sharing with family or gifting to loved ones.

### Ingredients:

- 1 cup white rice
- 2 cups water
- 1 cinnamon stick
- 4 cups whole milk
- 1 cup sugar
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- Ground cinnamon (optional, for garnish)

### Instructions:

1. Cook the rice: Rinse rice under cold water. In a pot, combine rice, water, and cinnamon stick, bring to a boil. Reduce heat and simmer for 10-12 minutes.
2. Add milk and sugar: Add milk, sugar, and salt, stirring frequently. Cook on medium-low heat for 30-40 minutes, stirring often, until thickened.
3. Add vanilla: Once thickened, remove from heat and stir in vanilla extract.
4. Serve: Serve warm or at room temperature, garnished with ground cinnamon if desired.