

# Microwave Mexican Rice Pudding

I hate boring, bland food of any kind! My eyes 'eat' before my mouth does – so my food has to look appetizing.

So we're invited to a friend's Xmas party. The theme is Mexican – and I was asked to bring a traditional Mexican dessert. No problem. I thought.

I browsed the Internet for every other recipe, than Rice Pudding. But in the end, I thought – I'll make this bland, boring pudding – but heck, I'll zhush it up in true Alma-style! (Zhush means 'pimp up' or 'fluff up'.)

But my common sense told me that a rice pudding on the stove will take time. And patience. The latter is not one of my strongest assets ...

So – I found a microwave recipe!

And thought of ways to 'pimp it up' when serving it. Firstly, the recipe is soooo amazing – I just LOVE my microwave! And second, 'pimping it up' was so much fun.

I had a variety of choice toppings: cherries, chocolate sauce, whipped cream (sundae), bananas, caramel condensed milk, walnuts (banana split), grenadilla pulp and ginger syrup.

It was a feast for the eyes! But I must admit ... even though the pudding on its own look bland – it sure tastes good! Even without the 'zhush'.



## Microwave Mexican Rice Pudding

1 cup water  
1/2 cup raw Risotto rice (*I used Tastic Risotto*)  
1 dash salt  
3 tablespoons butter  
2/3 cup sugar  
3 cups milk (*U can use full cream milk OR 1 ½ cans of coconut cream*)  
2 large eggs  
1 teaspoon vanilla essence  
Cinnamon (optional)

Combine water, rice and salt in a 2 to 2 ½ cup microwave-safe bowl. Cover. Microwave on HIGH (100%) for 5-6 minutes or until mixture boils. Let stand, covered, for 10 minutes. Microwave covered on HIGH (100%) for an additional 4-5 minutes, or until rice is tender. Transfer to a large (12 cup) microwave-safe container.

Stir in the butter, sugar and milk. Cover. Microwave on HIGH (100%) for 8-10 minutes or until mixture boils. (*In my 1000 watt microwave, I only cooked it for 6 min*) Beat the eggs and blend in a small amount of the hot mixture into the eggs, beating well. (This will prevent the eggs from curdling). Return to the large container, blending in well.

Microwave on HIGH (100%), uncovered, 1 to ½ minutes, or until mixture bubbles around the edge, stirring once.

Stir in vanilla and transfer to serving dish; sprinkle with cinnamon, if desired. Cool - pudding will thicken as it cools. Serve warm or chilled.

**Microwave ovens vary considerably in power. Watch carefully the first time you make this and note the times needed in your microwave oven. ([www.recipezaar.com](http://www.recipezaar.com))**