

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 1/2 cans of coconut cream*)
2 large eggs
1 teaspoon vanilla essence
Cinnamon (optional)

Combine water, rice and salt in a 2 to 2 1/2 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 1/2 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)