

HAIKU : Coconut and Vanilla rice pudding, coconut cream, mint leaves

Recipe for 12 tapas



Description

Presented in a white ramequin, this is a rich and delicious coconut and vanilla rice pudding.

Note

You can use nice shaved coconut pieces as a garnish as well as the mint and vanilla beans.

When arriving close to the end of cooking the rice, be vigilant, so as not to let the rice stick or burn.

Ingredients

Coconut rice pudding

- 150 Gr Arborio rice
- 40 Gr Sugar
- 398 Ml Coconut milk haiku
- 350 Ml Milk
- 2 Unit(s) Vanilla bean
- 40 Gr Sugar
- 1 Stick(s) Lemon grass haiku

Crème anglaise

- 250 Ml Milk
- 3 Unit(s) Egg yolk
- 40 Gr Sugar
- 3 Leaf(ves) Gelatin

Haiku whipped coconut cream

- 100 Ml 35% whipping cream
- 60 Ml Coconut cream haiku

Preparation

- Preparation time **45 mins**

Coconut rice pudding

Heat the 2% milk and the Haiku coconut milk with half of the sugar and the lemongrass. Once the milk comes to a boil, reduce the heat and add the arborio rice along with the other half of the sugar. With a rubber spatula stir the rice often, to avoid the rice sticking to the bottom of the pot. The cooking time should be approximately 35 minutes, it is ready when all of the milk has been absorbed

by the rice. Once done, remove the lemongrass and transfer the rice to a baking sheet and cover with plastic wrap to cool it faster.

Crème anglaise

Place the gelatine sheets in cold water to rehydrate, set aside.

Heat the milk in a saucepot.

In another saucepot, off the heat, whip the egg yolks with the sugar until they turn a soft white. Slowly incorporate the hot milk to the egg and sugar mixture.

Once fully mixed, heat the liquid at low heat, stirring constantly, until the sauce thickens to desired consistency.

Squeeze the excess water from the gelatine sheets you hydrated earlier and add them to the sauce and stir to incorporate.

Refrigerate.

Haiku whipped coconut cream

Whip the 35% cream in a bowl until the desired consistency, usually when peaks can be formed.

Once peaks form, incorporate the coconut cream. Refrigerate.

Plating

Once all of the ingredients have cooled, incorporate the crème anglaise to the rice a little bit at a time with the help of your rubber spatula. Incorporate the whipped cream next. For the decoration, place a few mint leaves and a piece of vanilla bean on top.

Bon appétit!