



## Thai Recipes

### Coconut Rice Pudding

1 cup water  
Pinch salt  
1/2 tablespoon butter  
1/2 cup Arborio rice  
2 cups coconut milk  
4 tablespoons sugar  
1 teaspoon vanilla extract  
Few dashes ground cinnamon

Bring water, salt, and butter to a boil in a medium saucepan. Add the rice, return to a boil, and then reduce the heat to the lowest setting. Shake the pan occasionally and cook until rice has absorbed the water but it still al dente, about 15 minutes.

Bring milk, sugar, vanilla, and a few dashes of cinnamon to a simmer in a separate saucepan. Add the cooked rice and cook at a simmer over medium-low heat until rice absorbs most of the coconut milk and mixture starts to get thick and silky, about 10 to 15 minutes.