

Purple Rice Pudding

Amount	Ingredient
2/3 Cup(s)	*purple rice, soaked for 2 hours, then drained
2 1/2 Cup(s)	coconut milk or regular milk
3 Ounce(s)	butter
1/2 Cup(s)	sugar
3	eggs
1/4 Cup(s)	brown sugar

Directions:

Bring the rice, milk and a generous pinch of salt to a boil. Simmer for 25 minutes, stirring frequently. Remove from heat and allow to cool. Beat the butter and sugar then add the eggs, continue beating for 5 more minutes. Add to the cooled rice mixture. Butter a round casserole dish and pour the rice mixture into it. Sprinkle the brown sugar on top and bake at 180°C for 40 minutes.