

WILD RICE PUDDING

DEVELOPED IN PARTNERSHIP WITH USA RICE

Ingredients

- 12 cups water
- 1/2 cup California Wild Rice
- 1/2 cup short-grain brown rice
- 1/2 cup maple syrup
- 4 cups pistachio milk
- 1/2 vanilla bean seeds scraped from pod or 1/2 tablespoon vanilla bean paste or extract
- fresh raspberries
- toasted almonds

Directions

1. In a large saucepan, bring the water to a rolling boil. Add the wild and brown rice. Lower the heat, cover and cook gently for 40-50 minutes, until tender. Drain the rice and return it to the pan.

- Add the maple syrup and 3 1/2 cups of the pistachio milk to the rice, bring to a boil.
- Combine the cornstarch, salt, and the remaining 1/2 cup pistachio milk, stirring to combine completely. Add the cornstarch mixture to the rice and return to a boil. Reduce heat, cover partially and cook very gently over low heat, stirring often for 40-45 minutes more or until very thick and creamy. Stir in the vanilla extract.
- Serve warm or cold with fresh berries and toasted nuts. Store any leftovers in the refrigerator for up to 3 days.



