



Creamy Vanilla Rice Pudding with Wild Appetite Flavoured Pearls and Hokey Pokey Chocolate Sauce

What can better for the upcoming winter season than a creamy rice pudding? We use Arborio rice for a better textured finish and it is really topped off by our exclusive flavoured pearls. For this one we used strawberry, mango and raspberry. Make it that little more decadent by adding hokey pokey chocolate sauce. DEVINE!!



Ingredients

- 200g Arborio rice
- 1.3lit Whole milk
- 1-2 tsp Vanilla paste, according to taste
- 200g Castor sugar
- Mixture of 3 pots of [Wild Appetite flavoured pearls](#) of your choice, we used strawberry, raspberry and mango
- 200g [Wild Appetite Chocolate Hokey Pokey Sauce](#)

Method

Rinse arborio rice in cold running water to wash off the starch.

In a hard bottomed pot put the milk, rice, sugar and vanilla paste.

Bring to the boil then reduce the heat to the lowest possible and simmer for 25-30 mins or until the rice is cooked and no longer grainy.

NOTE Do not allow the rice to over-cook as you will get that school dinners type texture.

When you are serving put the rice into your chosen glass or dish. FYI make sure it's not too hot going into a glass!

Garnish with lashings of the chocolate sauce and a generous mixture of the flavoured pearls!