

Coconut Rice Pudding

- 1/2 cup dried currants (raisins)
- 1/2 cup almonds coarsely chopped
- 3 cups cold water
- 1 cup short-grain brown rice (Short grain stays tender when cold)
- 1 Cup Almond Milk
- 1 (14 oz can unsweetened light coconut milk
- 3/4 Cup pure maple syrup
- 1/2 tsp. ground cinnamon
- 1/4 tsp freshly grated orange zest
- 1/8 tsp. freshly grated nutmeg
- 1 (2 inch) piece vanilla bean, split lengthwise

Soak the currents in a small bowl of warm water for 30 minutes. Drain and set aside. Preheat the oven to 350. Line a heavy rimmed baking sheet with parchment paper. Spread the almonds on the baking sheet. Bake stirring every 5 minutes until the almonds turn golden.

Meanwhile combine the 3 cups of cold water and the rice in a large heavy saucepan. Bring the water to a boil over a medium-high heat, and then decrease the heat to low. Cover and simmer until the rice is tender and the water is absorbed, about 50 minutes. Stir in the almond milk, coconut milk, maple syrup, cinnamon, grated orange zest, nutmeg, and currants. Scrape the seeds from the vanilla bean into the rice mixture, and then add the bean. Bring to a simmer over medium-high heat.

Decrease the heat to medium-low and continue cooking uncovered, stirring often, until the mixture thickens slightly and resembles cooked oatmeal, about 35 minutes. Remove the vanilla bean. The pudding will continue to thicken as it cools.

Pour the hot pudding into a large bowl. Cover and refrigerate until the pudding is cold, at least 6 hours or up to 2 days.

Spoon the rice pudding into bowls. Garnish with the chopped almonds and serve.

Serves 8