

Quick Rice Pudding – *Arroz con leche rápido*

Ingredients

1 cup rice
2 ½ cups water
1 stick cinnamon
1 ½ cups milk, plus more, to taste
½ cup sugar
½ cup raisins
Ground cinnamon



Dissolve sugar in one and a half cups of milk; reserve. Rinse and drain rice, removing any impurities. Place in a pot with the water; bring to boil over high heat, then reduce to a very slow simmer, and cook, covered and undisturbed, for twenty minutes. Turn off the heat, and allow the rice to rest for 5 minutes. Uncover pot; rice should be fully cooked. Return pot to the stove, over medium heat; stir in cinnamon stick and reserved sweetened milk (photo below, left). Add raisins, and continue stirring and cooking (photo below, centre). Continue cooking and stirring, to avoid sticking to the bottom of the pot, until pudding starts to thicken and looks creamy (photo below, right):



Turn off the heat, and allow to rest, covered, for another twenty minutes. The pudding will continue to thicken during this time, so adjust consistency, to taste, by adding more milk. Serve hot, at room temperature or cold, sprinkled with ground cinnamon, as shown at the top of the page.

Such a simple and inexpensive recipe results in a delicious sweet treat, which may be enjoyed as a snack, served at breakfast time or saved for *la merienda* (light supper). Using rice cooked in water shortens cooking time considerably, and it also opens up the opportunity to use up leftover plain steamed rice.