

# Arroz con Leche

Serves 30 plus

Equipment - large saucepan, wooden spoon, measuring cup, measuring spoons, tongs, small white bowls

## Ingredientes

1 cup short grain rice

2 slices of lemon rind

1 stick cinnamon

1 pinch of salt

1 litre of milk

Rhubarb - lightly stewed or baked with brown sugar

4 Tablespoons brown sugar

Choc mint leaves for garnish - enough for 1 each bowl (harvest)

## Método

1. Measure the rice and put in the saucepan. Add one cup of water and stir the rice on a medium heat.
2. Add the cinnamon stick and lemon rind. Stir continuously.
3. Add milk about half a cup at a time. Turn heat to low and stir for 2 minutes between each half cup until all milk is added.
4. After about 20 minutes it should start to become thicker. Add the sugar and stir through.
5. Stir on low heat for another 10 minutes until it is thick. Taste to check the rice is cooked.
6. Take out the lemon and cinnamon.
7. Serve into small white bowls. Top with a spoon of rhubarb, sprinkle with cinnamon and decorate with a choc mint leaf.

Buen Provecho