

# Rice Pudding with Almond Milk and Mint Recipe

## INGREDIENTS

2 ounces raisins  
32 ounces almond milk  
3 ounces brown sugar  
5.5 ounces jasmine rice  
5.5 ounces roasted almond thin slices  
Mint leaves  
Nutmeg

## DIRECTIONS

Soak the raisins in hot water for 30 minutes until they swell.

Pour the almond milk into a small pot. Heat on low heat until the milk becomes warm. Add the brown sugar and mix.

Rinse the rice and add it to the heated milk. Raise the temperature of the almond milk to a near boil and then turn it down to a simmer. Cook until the rice forms into a thick gruel (approximately 30 minutes).

Add the raisins to the cooked rice pudding.

Place a small layer of almond slices at the bottom of a dessert dish. Add one layer of rice pudding. Top with a middle layer of almond slices. Add a second layer of rice pudding. Sprinkle with nutmeg. Add a final top layer of almond slices. Garnish with mint leaves.

Serves 4

*The Places Where We Go – Recipe Recreations*

