LaLuca

Cinnamon Rice Pudding

INGREDIENTS

6 tbsp. raisins
1 tbsp. dark rum
6 tbsp. short-grain rice
1⁄4 tsp. kosher salt
2 1⁄2 cups half-and-half
1⁄2 cup packed finely grated Panela or light brown sugar
2 (4") sticks cinnamon
1 egg yolk, lightly beaten
3⁄4 tsp. vanilla extract
Ground cinnamon, for garnish

Serves 6

INSTRUCTIONS

1. In a bowl, combine raisins and rum; let soak for 30 minutes.
2. Combine rice, salt, and 3⁄4 cup water in a 2-qt. heavy-bottomed saucepan over medium-high heat. Bring to a boil; stir; reduce heat to medium-low. Simmer, partially covered, until water is absorbed, 6–8 minutes.
3. Stir in 2 cups half-and-half, panela, and cinnamon sticks and bring to a boil. Reduce heat to medium-low; simmer, stirring, until rice is tender, 20–25 minutes. Slowly stir in egg yolk; cook for 1 minute.
4. Remove pan from heat; add raisins with rum, remaining half-and-half, and vanilla; let sit for 10 minutes. Spoon pudding into serving glasses; sprinkle with ground cinnamon.

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