

SOYA RICE PUDDING

INGREDIENTS

1l of Bicentury vanilla flavoured soya milk
150g semi-cooked rice
sugar of your preference
4 teaspoons of cinnamon powder

Note: When boiling you can add lemon peel or powdered vanilla flavouring if desired.

DIRECTIONS

1. Warm the soya milk and the sugar in a pan. As it comes to the boil add in the rice, previously semi-cooked in water with a pinch of salt.
2. Finish cooking the mixture and remove from the heat.
3. Place on a flat dish or individual tubs, and sprinkle with sugar and cinnamon powder.