

# Coconut Rice Pudding



## Ingredients

- 1/2 tsp. freshly ground cloves
- 1 cup water
- 1 whole vanilla bean
- 2 cans sweetened condensed milk
- 1 cup arborio rice
- 3 cups coconut milk (unsweetened)
- 2 cups almond milk (unsweetened)
- 3 cinnamon sticks
- 3 strips orange zest

## Directions:

1. Pour the liquid ingredients (except the condensed milk) into the inner pot of the Pressure Pro. Press **RICE/RISOTTO** to turn on the heating element.
2. Add the spices to the mixture. Leave the cinnamon sticks and orange zest strips whole. Gently slice a long slit down the middle of the vanilla pod. Scrape all the vanilla bean out over the pot, and stir. Then add the entire vanilla pod into the mixture.
3. Bring the mixture to a light simmer. Press the **CANCEL** button to turn off the heating element.
4. Add the rice to the liquid mixture and stir. Close the lid and adjust the **PRESSURE VALVE** to **SEAL**.
5. Use the **1 MINUTE** button to set for 15 minutes.
6. When done, remove and discard the cinnamon sticks, orange zest, and vanilla pod.
7. Add two cans of sweetened condensed milk to the rice pudding. Mix thoroughly.
8. Allow to cool slightly before placing into the refrigerator. Serve completely chilled.