



Arroz Doce

Portuguese Sweet Rice Pudding

BY BIANCA BUONO



You will need:

- 2 cups of water
- 1 cup of short-grain rice (arborio rice is the best!)
- 1/4 teaspoon of salt
- 2 cups of milk
- Peel of 1 lemon
- 1 cup of sugar
- Ground cinnamon for decorating

Instructions:

1. Pour the water into a saucepan, cover and bring to a boil
2. Stir in the rice with the salt and reduce the heat to medium/low
3. Simmer the rice for about 20 minutes until the water is evaporated
4. Stir in the warm milk and lemon peel. Stir constantly for about 20 minutes
5. Add sugar and cook until it's dissolved
6. Remove pieces of lemon peel and pour the pudding into a dish
7. Take pinches of cinnamon and dust it onto the pudding in your favorite design!
8. Enjoy warm or cold!



FOR MORE RECIPES FROM OUR TODAY IN AZ TEAM, PLEASE VISIT
WWW.12NEWS.COM/HOLIDAYRECIPES