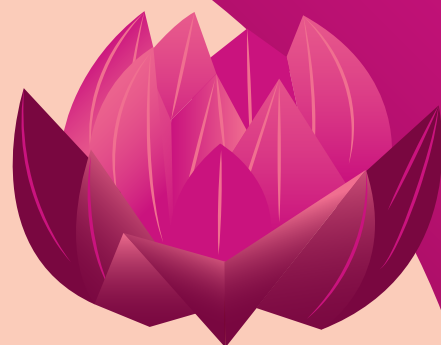


# ACM CELEBRATES MILK RICE PUDDING

## FESTIVE DISH



Makes enough for 10 servings

Milk rice pudding (*kiripidu* in Sinhala) is a meaningful dish for Buddhists. The Buddha is said to have eaten it before he attained enlightenment.

### INGREDIENTS

1 kg **rice**

2 litres of **milk**

3 tablespoons of **ghee**

2 tablespoons of **rosewater**

3 tablespoons of **honey**

1 teaspoon of **salt**

#### Spice bouquet

1½ inch stick of **cinnamon**

6 pieces of **cardamon**

6 pieces of **clove**

2 pieces of **star anise**

#### Decoration

300 g of **cashew** and **raisins**

#### Equipment

Claypot (if available), or any stovetop pot will do

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1. Wash rice and place in the pot. Add milk till it comes to 5 cm over the rice. Then bring to a boil. The temperature should be high till the milk starts boiling. Then reduce heat to low boil.
2. Keep stirring occasionally till rice is half-cooked. More milk can be added to achieve this.
3. Add ghee, rosewater, salt, and bouquet of spices. Partially cover the pot and reduce the temperature to let the rice simmer.
4. Add honey and a handful of cashews and raisins, then stir.
5. When rice is well-cooked, remove from the stove.
6. Press rice into bowls and add more cashews and raisins on top for decoration.