

# Cinthya and Sonya's Peruvian Rice Pudding

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Yield: ½ stock pot

## **Ingredients:**

2 ½ cups white rice, uncooked  
1/3 pot of water  
Spiral of peel from one orange

5 cloves  
5 cinnamon sticks

Raisins  
Vanilla  
4 cans evaporated milk  
2 cans condensed milk



## **Method:**

Put rice into water with orange peel, cloves and cinnamon sticks. Boil until rice is soft.

Add raisins and let them soften for a few minutes. Mix in vanilla, evaporated and condensed milk.

Ladle into bowls, and serve with ground cinnamon on top.

**Enjoy!**

