



sunsetgourmet.ca



HONEY GINGER CREAMY RICE PUDDING

1 cup Arborio rice

4 cups milk

½ cup sugar

A pinch of salt

1 tsp. **Honey & Ginger Harmony Tea**

1 tsp. vanilla extract

In a medium pot, combine the Arborio rice, milk, sugar, salt, and **Honey & Ginger Harmony Tea**. Bring the mixture to a boil over medium heat, stirring occasionally. Once boiling, reduce the heat to low and let it simmer for about 30 minutes. Stir frequently to prevent sticking. After 30 minutes, remove the pot from heat and stir in the vanilla extract. Serve your rice pudding warm or chilled. Top it with a sprinkle of cinnamon or fresh fruit for extra flavour.



• **Honey & Ginger Harmony Tea**