

# DRAGON RICE

by Caroline Foldes of Hot Chilli

2011 Winner : Dessert Course

## Ingredients (serves 6)

200 gms/1 cup black rice

4 tblsp of grated palm sugar or soft brown sugar

1 tsp natural vanilla extract

125 ml / ½ cup coconut milk

1 dragon fruit, peeled and sliced

1 papaya, peeled and sliced

Extra coconut milk, for drizzling



## Method

Soak the rice in plenty of water for 1 hour. Drain, rinse then drain again. Put the rice in a saucepan with 500 ml/2 cups of water. Bring to the boil, stirring occasionally, then reduce the heat to low. Cover and simmer for 35 minutes. Stir through the sugar, vanilla extract, coconut milk and a pinch of salt. Simmer over low heat, uncovered, for a further 10 minutes, then take the rice off the heat and allow to cool. Serve with slices of dragon fruit and papaya and a drizzle of coconut milk.