



Massimo Capra, Executive Chef, Mistura Ristorante, Toronto

CHOCOLATE RICE PUDDING

Budino di riso al cioccolato

- 1 cup Vialone nano (Italian rice)
- 3 cup of **organic lactose free 2% milk**
- 1 vanilla bean split, or ¼ tsp of good quality extract
- 5 oz of dark chocolate finely chopped
- ½ cup of raisins
- 3 tbsp of sugar
- 1 oz of rum
- 1 tsp of grated orange zest
- 1 tsp of grated lemon zest
- 1 pinch of salt
- 4 tbsp toasted sliced almonds

Soak the raisins in the rum for a few hours.

Pour the milk in a large saucepan; add the salt, vanilla bean, orange, lemon zest and sugar. Bring to a boil and add the rice.

Simmer until the rice is almost cooked stirring from time to time to prevent sticking.

If the rice becomes too thick, add some more milk.

Add the raisins and all the liquid (rum) that is left and continue cooking until the rice is soft but not mushy.

Once the rice is cooked remove from the stove and add the chocolate - stirring well to melt it. Serve immediately or refrigerate.