

Rice a la mande - lactose free

This rice a la mande is super delicious and does not fill up as usually, so fortunately you can eat more of it. It also stays fresh in the fridge for days.

Use only organic products. What you won't find in the store can be found online.

For 8 people

- 1 liter of almond milk (blend 1 handful of almonds with 1 liter of water = almond milk. Then you avoid toxins that the purchased ones have)
 - 160 g porridge rice
 - ¼ tsp of salt
 - ½ pod of vanilla
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 - 2 cups skinned chopped almonds (leave the almonds covered with boiling water for min. 15 minutes and skin them)
 - 2-3 tbsp of sugar
 - 1 can of coconut cream (put in the refrigerator for min. 24 hours before whipping into whipped cream)

The day before serving:

Bring almond milk to a boil and add the thoroughly rinsed ricegrains and salt. Split the half vanilla pod and scrape out the grains. Put in both the grain and the split pod.

Cook for approx. 45 minutes and put the porridge in fridge for the next day.

On serving day:

A few hours before serving (or in the morning) add the grains of the other half of the vanilla pod, sugar and the chopped almonds. Taste it and maybe add more sugar.

Just before serving, whip the coconut cream until frothy. The whipped cream is carefully turned into the rice porridge.

Remember to add a whole almond and have the almond gift ready.

Served with warm cherry sauce and good mood ☺

Enjoy

Savannah