

SAMANTHA'S SWEET RICE (ARROZ DUCE)

Ingredients:

- 2 cups of River Rice
- 2 cups of sugar
- 3 cups of water
- 1 bar of butter
- 1 pinch of salt
- 1 lemon peel (in chunks)
- 6 cups of milk
- 4 egg yolks
- Cinnamon



Instructions:

1. Mix milk, water salt, lemon, and butter all in a pot cook on low heat and bring to a boil.
2. Once liquid is boiling add the rice to the pot.
3. Once the mixture starts to thicken and the rice is cooked, add sugar and mix again.
4. Remove from heat.
5. Whisk 4 egg yolks then while constantly stirring the rice, slowly add yolks until mixed.
6. Add rice to plates, remove the lemon peel and top with cinnamon to taste.