

Toasted Coconut Risotto Pudding with Wine Poached Golden Raisins

Serves 8

Ingredients -

1/2 cup unsweetened coconut
6 cups water
Pinch of salt
1 cup arborio rice
13.5 can of unsweetened coconut milk
2 tablespoons honey (or more to taste)
1 teaspoon vanilla
1 cup golden raisins
1 cup of white wine
1/4 cup plus 2 tablespoons sugar
1 vanilla bean, split in half vertically



Poach Golden Raisins

In a medium saucepan, combine 1 1/2 cup water, wine, and sugar. Bring to a simmer over medium-high heat until sugar dissolves. Reduce heat to medium and simmer for five minutes. Turn off heat. Scrape the inside of half of the vanilla bean into the liquid and add the remaining bean. Add the raisins. Let steep uncovered for at least one hour at room temperature (or overnight in the refrigerator).

Toast Coconut -

Spread coconut onto cooking sheet covered with parchment paper. Toast coconut under broiler until lightly toasted. Set aside for sprinkling on top of rice puddings

Make Wine Syrup -

Drain raisins, reserving the liquid. Discard the vanilla bean. Put poaching liquid back into a saucepan and bring to a boil. Reduce the liquid to about 1/3 cup, or until syrup turns a deep golden color, 10 to 15 minutes. Watch carefully so syrup does not burn. If it starts to foam, remove from the heat immediately. The syrup will continue to thicken off the heat.

Make Rice Pudding -

In a medium saucepan, bring 1 1/2 cups of water to boil with the salt. Add the rice and cook over low heat, stirring often, until most of the water has been absorbed, about 12 minutes. Stir in 2/3 cup of the coconut milk, 1/3 cup of water, and cook, stirring, until it is absorbed, about 3 minutes. Continue to add the coconut milk and water in 1/3 cup amounts letting it is absorbed between additions. After the coconut milk and water is absorbed, the rice should

To Serve -

Divide the rice pudding into 8 dessert dishes. Drizzle the wine syrup over the rice pudding and add some of the toasted coconut to finish. Serve immediately.

Wine Pairing Suggestion -

Late Harvest Riesling or a tropical Chardonnay. The coconut notes will be accentuated by both of these wines.

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