

CULINARY DISCOVERY PAVILION

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ARROZ CON DULCE

Jose Clavell, Boricua in the Midwest, Puerto Rico

INGREDIENTS

- 2½ cups water
- 2 cinnamon sticks, plus ground cinnamon for sprinkling
- 1 knob peeled ginger, sliced in half
- 1 (15-ounce) can coconut milk
- ½ (12-ounce) can evaporated milk
- 1 cup medium-grain rice, washed
- 1 tablespoon salted butter
- 1 pinch kosher salt
- 1 vanilla bean, or 1 teaspoon vanilla extract
- ½ (13.5-ounce) can cream of coconut
- ¾ cup granulated sugar
- ½ cup packed light brown sugar
- ¼ cup raisins (optional)
- 1½ teaspoons pumpkin pie spice

INSTRUCTIONS

In a traditional caldero or a wide, shallow stainless-steel pot combine the water, cinnamon sticks, and ginger. Over medium-high heat, bring the mixture to a rolling boil for about 10 minutes, then remove and discard the ginger. Reduce the heat to medium. If using ground spices, use 1½ teaspoons ground cinnamon and ½ teaspoon ground ginger.

Add the coconut milk, evaporated milk, rice, butter and salt to the cinnamon water. Split the vanilla bean and scrape the seeds into the rice mixture and add the pod as well (or stir in the vanilla extract). Stir in the cream of coconut, granulated sugar, brown sugar, raisins (if using), and pumpkin pie spice.

Simmer slowly, covered, for 15 to 20 minutes, or until the mixture reaches the consistency of oatmeal. Remove the vanilla pod, if used.

Spoon the pudding into serving dishes, or leave it in the caldero to serve family-style. Sprinkle with ground cinnamon. Serve warm, or refrigerate uncovered until completely cool, at least 4 hours or up to overnight, and serve cold.



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TEMBLEQUE

Jose Clavell, Boricua in the Midwest, Puerto Rico

INGREDIENTS

- 1½ cups fresh coconut milk, or 2 (13½-ounce) cans full-fat coconut milk
- ½ cup sugar
- 1 teaspoon salt
- 1 cinnamon stick (optional)
- 2 slices fresh ginger, about 1 inch wide and 1/4 inch thick (optional)
- ⅓ cup plus 2 tablespoons cornstarch
- Ground cinnamon, for garnish (optional)

INSTRUCTIONS

In a medium pot, combine the coconut milk, sugar, salt, cinnamon stick (if using) and ginger (if using). Bring to a boil over high heat, then immediately reduce the heat to low and simmer for 2 minutes. Remove from the heat, cover, and steep for 20 minutes. Skip the steeping if you are not using the cinnamon and ginger.

Line up about ten 3- to 4-ounce ramekins, or have a 1½-quart nonstick mold or glass storage container ready.

In a small bowl, whisk together the cornstarch and ⅓ cup water to make a slurry. If you used the cinnamon stick and ginger, remove them from the steeped coconut milk. Bring the coconut milk to a simmer over medium heat. While whisking, slowly stream in the cornstarch slurry. Cook, whisking continuously, until the mixture thickens, looks like mayonnaise, and produces slow, thick bubbles, 3 to 5 minutes.

Remove from the heat and use a rubber spatula to quickly pour or scrape the mixture into the ramekins or mold(s); it will start setting quickly. Immediately cover with a lid or plastic wrap to prevent a skin from forming, and refrigerate for at least 6 hours or up to 1 week.

To unmold, gently run a knife around the sides. Place a serving plate over the mold. With one hand on the plate and the other under the mold, flip the mold swiftly and confidently. If it sticks, slide a knife in slightly to break the air seal, or dip the bottom of the mold in warm water for 10 to 15 seconds to loosen, then invert again. Garnish with a light sprinkle of cinnamon, if desired. Slice, if using one large mold, and serve.



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