



Nerone Italian Black Rice Pudding

Yield: 6 servings

Ingredients

2 c. water
8 oz. InHarvest Nerone Italian Black Rice
4 oz. cream cheese, cut into 1" chunks
4 oz. goat cheese
2 T. unsalted butter
½ t. kosher salt
1 c. heavy cream
1 c. brown sugar
1 t. ground cinnamon
½ t. grated nutmeg plus as needed for garnish
1 c. whipped cream
2 c. fresh seasonal berries, washed and cut
Toasted slivered almonds, as needed
6 sprigs fresh mint

Directions

1. In a medium pot, bring the water to a boil and add InHarvest Nerone Italian Black Rice. Reduce heat and simmer, covered, for 30 minutes.
2. To the rice, add the cream cheese, goat cheese, butter, cream, salt, cinnamon and ½ t. nutmeg. Stir until all ingredients are blended well. Cover and simmer another 10 minutes.
3. Remove from heat and transfer to the cooler until the rice pudding is cold.
4. Spoon 1 cup pudding per portion into clear glass vessels. Top each with a quenelle of whipped cream. Dust each quenelle with grated nutmeg. Serve each rice pudding with berries, slivered almonds and a mint sprig on the side.

Nutrition Facts

Per serving: 510 cal., 9 g pro., 50 g carb., 0 g fiber, 30 g fat (18 g sat. fat), 90 mg chol., 270 mg sod., 26 g sugar