

Ginger-Infused Japanese Rice Pudding



Ingredients

1/2 cup water
2/3 cup brown sugar
1/2 cup granulated sugar
3 tbsps peeled fresh ginger (grated)
3 cups 1% low-fat milk (divided)
3 cups soy milk (plain)
1 cup Koshihikari rice
1/4 cup heavy cream
10 strawberries (fresh, sliced)
crystallized ginger (for garnish, optional)

Procedure

- 1) Syrup: In a medium saucepan, combine water and sugars. Cook over medium heat until boiling. Turn heat to low, stir, and simmer about 30 minutes. Stir occasionally.
- 2) Pudding: Place grated ginger in cheesecloth; tie with string. Combine milk, soy milk, and ginger tea bag in a large saucepan. Simmer over low heat for 15–20 minutes. Occasionally skim top. Remove ginger bag.
- 3) Stir in rice and syrup. Cook on high until mixture boils. Reduce heat to medium-low and simmer, uncovered, stirring often, until pudding thickens and rice is tender, about 45 minutes. Add heavy cream.
- 4) Spoon pudding into each of 10 cups, topping each with a strawberry slice and the ginger, if desired.