

Chilled coconut rice pudding with caramelised pineapple

<p>Ingredients</p> <ul style="list-style-type: none">• 800ml coconut milk• 300ml milk• 120g caster sugar• 1/2 cup (110g) arborio rice• 1 cinnamon stick• 1 stick lemongrass, bruised• 2 star anise <p>Toasted coconut flakes, to serve</p> <p>Caramelized pineapple</p> <ul style="list-style-type: none">• 1 small pineapple, peeled, cored, flesh cut into chunks• 50g unsalted butter• 1/3 cup (80ml) golden syrup• 1 teaspoon ground cinnamon• 4 tablespoons (1/3 cup) light brown sugar	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• saucepan• glass or ceramic baking dish
<p>What to do</p> <ol style="list-style-type: none">1. Preheat the oven to 200°C.2. To caramelize the pineapple, place it in a glass or ceramic baking dish. Place remaining ingredients in a small saucepan over low heat, stirring until the butter is melted. Pour over the pineapple. Bake for about 20 minutes or until the pineapple is golden and caramelised. Set aside to cool.3. While the pineapple is cooking, place the coconut milk and milk in a saucepan with the sugar, rice, cinnamon, lemongrass and star anise.	

4. Cook over low heat, stirring every few minutes, for about 20 minutes or until rice is cooked and most of the liquid is absorbed. Discard cinnamon, lemongrass and star anise. Set aside to cool slightly.
5. To serve, place rice pudding in serving bowls and top with caramelised pineapple. Drizzle with pineapple juices and sprinkle with toasted coconut.