



Sweet Rice Puddings with Pistachio Crumble

Makes 6 portions

INGREDIENTS

- 3 cups of **Almond Breeze Original Almond Milk**
- 1 cup of rice
- ¼ cup of sugar
- Pinch of salt
- 2 tablespoons butter
- Honey
- 50 g pistachio nuts
- 100 g oats
- 2 tablespoons honey
- 1 tablespoon butter

INSTRUCTIONS

- In a pot bring your Almond Breeze Almond Milk to a boil.
- Add your rice, sugar, salt and cook for 20 minutes or until cooked.
- Add butter and serve with fresh honey.

Pistachio Crumble:

- For a crunchy accompaniment enjoy a pistachio nut crumble.
- Roast pistachio nuts, oats, honey, and butter till golden brown.



Visit www.bluediamondalmonds.ae for more delicious recipes!
