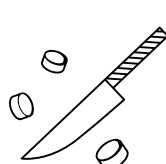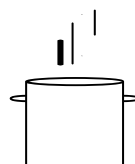# Caramelised Banana & Coconut Rice Pudding

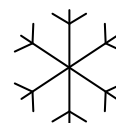Rice pudding is the ultimate comfort food. You'd never know this version of the classic pud is dairy - free.

10   45   ❄   4

Ingredients

For the pudding

800ml dairy alternative coconut milk (from a carton)

1 vanilla pod, halved and seeds scraped out

2 tbsp The Groovy Food Company Rich & Dark agave nectar

125g pudding rice

1 ripe banana, sliced

100ml reduced fat coconut milk (from a tin)

For the topping

1 tbsp The Groovy Food Company organic virgin coconut oil

2 tbsp The Groovy Food Company Rich & Dark agave nectar, plus extra for drizzling

Directions

1. Tip the milk, vanilla pod and seeds, agave and a pinch of salt into a saucepan. Bring to the boil then add the rice and stir well. Turn down the heat and simmer for 25-30 mins until the rice is almost cooked, stirring every so often to make sure it doesn't stick. Add more milk if needed.

2. Remove the vanilla pod, add 1 sliced banana and the coconut milk to the pan, then simmer very gently for 5 mins. Set aside while preparing the topping.

3. Melt the coconut oil in a large frying pan over a high heat. Stir in the agave and let it bubble. Arrange the banana slices in the pan and cook until caramelised, then flip over and repeat on the other side. Divide the rice between bowls and spoon over the bananas, any caramel from the pan and an extra drizzle of agave, if liked.

2 large ripe bananas