



Bron: [Amanprana.eu](https://amanprana.eu) | Chef: 3 | ©3

Bubur Ketan Hitam (black rice pudding)

Ingrediënten

- 1 cup or 150 gram of black glutinous rice
- 500 ml water
- 100 grams Gula Java Brut
- ½ tea spoon salt
- 1 cup coconut milk

Extra info

Recept geschikt voor:

2 personen

Moeilijkheid:

Vorbereidingstijd:

minuten

Bereidingstijd:

75 minuten

Totale bereiding:

75 minuten

Gebruikte producten

De Amanprana producten die gebruikt zijn bij het maken van bubur ketan hitam (black rice pudding)

- [Coconut blossom sugar](#)

Bereiding

Speciale wensen

1. Rinse the black glutinous rice - Do not over rinse as it will wash away the vitamins
2. Soak the glutinous rice with warm water for 2 hours and let drain
3. Boil the water and add the black rice
4. Once the water is boiling, turn the heat down to medium heat and keep stirring every 5 minutes or so to prevent the rice thickening to the bottom
5. Cook until the rice is soft and mushy (about 1 hour)
6. Add gula java coconut blossom sugar and salt, and let it simmer until it's completely absorbed with the glutinous rice
7. Serve in a bowl and pour additional 1 spoon of coconut milk

- [Vegetarian](#)
- [Vegan](#)