



## Easy Venezuelan Chicha Recipe

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This Venezuelan Chicha is creamy, smooth, and super decadent! This refreshing and super easy to make drink will be enjoyed by everyone.

**Course** Dessert  
**Cuisine** Venezuelan

**Prep Time** 10 minutes  
**Cook Time** 35 minutes  
**Soaking time** 1 hour  
**Total Time** 1 hour 45 minutes

**Servings** 8 servings  
**Calories** 325kcal  
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### Equipment

- Blender
- Large Pot

### Ingredients

- 1 cup (215 gr) white rice
- 2 cinnamon sticks
- 5 cups (1.2 l) water, divided
- 1 teaspoon salt
- 1 cup (240 ml) whole milk
- 12 oz (354 ml) evaporated milk
- 14 oz (397 g) sweetened condensed milk
- 2 teaspoons (10 ml) pure vanilla extract
- Ice and ground cinnamon to serve

## Instructions

1. Place rice, cinnamon sticks, and 1 cup of water in a bowl; mix to combine. Let the rice soak for at least an hour up to overnight.
2. Transfer soaked rice to a medium saucepan or pot. Add 4 cups of water and salt; mix to combine. Cook over medium-low heat for 30-35 minutes, or until the rice is super tender and mushy. Let the cooked rice cool.
3. Once the rice has cooled, remove the cinnamon sticks. Place rice in a blender. Add whole milk, evaporated milk, sweetened condensed milk, and vanilla extract; blend until smooth. **Note:** You can add more milk if the chicha is too thick for your liking.
4. Transfer to a jar and refrigerate until ready to serve.
5. Serve with ice if desired, garnish each serving with ground cinnamon or cinnamon sticks.

## Notes

**Store:** Venezuelan Chicha will keep fresh in the fridge for up to 5 days.

### Extra Tips:

- **Don't skimp on the soaking time.** This is how you get the most flavor-infused and creamy chicha.
- **Adjust the thickness of your chicha.** You can add more or less milk to adjust the thickness of the chicha to your liking.
- **Double or triple the recipe for a larger crowd.** This recipe makes enough to serve 8 people. If you're throwing a party, you may want to make more. Trust me, it'll be gone quickly!

**If you're making this recipe, please read the whole post content to get lots of tips, tricks, variations, frequently asked questions, and step-by-step photos.**

**★ Did you make this recipe? Don't forget to give it a star rating below!**

Please note that nutritional information is a rough estimate and it can vary depending on the products used.

### **Nutrition**

Calories: 325kcal | Carbohydrates: 52g | Protein: 9g | Fat: 9g | Saturated Fat: 5g | Sugar: 33g