

## Arroz Con Leche (Spanish Rice Pudding)

6 & 1/2 cups (1.5 litres) of whole milk  
1 cup of white medium rice (200 g)  
1 cinnamon stick  
4 lines of lemon skin (it's better if you use a potato peeler for this, try not to take the white part, just the yellow)  
1 cup (230 g) of sugar  
ground cinnamon to taste



### Procedure:

Put the milk, the rice, the cinnamon stick and the lemon skin all together in a pot on medium heat. Keep stirring the mix while heating for 40 minutes. After that, add the sugar and stir it for 5 to 10 minutes more. Move it to a container and take out the cinnamon stick and the lemon skin. Let it cool. Cover it and put it in the refrigerator. Before eating, sprinkle some ground cinnamon on the top and serve. Enjoy!

*Sandra Melero Santos, Spain*

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*Note from Sandra: "Arroz con leche" is one of the most popular desserts in Spain. This is my mom's recipe. I hope you like it!*