

## *RICE AND CHESTNUTS PUDDING*

Serves 10

1 cup brown rice (short or long grain) Lundberg  
2 cups dried chestnuts, chopped  
1 cup goat's milk  
3 cups almond milk  
1 tablespoon raw agave nectar  
2 tablespoons black raisins  
1 teaspoon vanilla extract

Let the rice soak in purified water the night before and then drain it in a colander discarding its water.

Let also the chestnut soak in purified water (just enough to cover them) for 24 hours, but in this case save the water.

In a large saucepan mix the chestnuts with their water and all the other ingredients except the vanilla extract. Let it boil, then reduce the heat and simmer, covered for 1 hour and half or until the rice and chestnuts are soft, adding more almond milk as needed.

Remove from the heat and add the vanilla extract.

Scoop the pudding in a wet mold and refrigerate it for few hours before serving it.

Suggestion: Excellent with the Dark Chocolate Sauce.