R I C E W I T H M I L K

Ingredients
Pistachio to decorate
Zest one lemon
Blossom water clip
3/4 cup sugar
glass of milk
2 tablespoons of cornstarch
3/4 cup short rice
2 liters of milk

Directions
We wash the rice once, then put it in a bowl, add a little milk to it and leave it for a quarter of an hour, then in a bowl we put two liters of milk on a low heat, and after a quarter of an hour for the rice, we put it in a bowl of milk and stir a little, then leave it on the fire until boiling. In a cup put 3/4 milk and two tablespoons of cornstarch and mix until the starch dissolves. After boiling the milk, reduce the heat a little and stir every ten minutes for 30 minutes, then after the rice is cooked, we add the starch to the milk with stirring, then add 3/4 cup of sugar and continue stirring for ten minutes until the sugar melts, then turn off the heat and sleep with a little grate. Peel the lemon and add a drop of blossom water, then distribute the milk in yogurt and leave until it cools, then decorate the pistachios and serve.

C H E F O M A R

Bon Apetit!