Rice Pudding

¾ cup white rice

1 ½ cup water

3 ½ cup whole milk

¾ cup sugar

1 tsp. masahic (orange blossom water)

Wash rice 3 times. Bring water and rice to boil on low heat. When thickened, add milk and bring to a boil. Simmer on low stirring constantly. Add sugar when mixture begins to thicken and rice is tender. Simmer 5 more minutes.

Put in serving dishes or custard cups.

When slightly set, spoon in cornstarch pudding over top.

Cornstarch Pudding

1-quart whole milk

½ cup sugar

1 tsp. masahic

5 Tbsp. cornstarch

½ cup water

Pour milk and sugar in saucepan and stir until sugar is dissolved. Stir cornstarch in ½ cup water to form a smooth paste. Mix with milk and sugar solution. Cook on low heat stirring constantly and pudding becomes thick. Add masahic. Spoon over rice pudding.