

Chocolate rice pudding with raspberry sauce

Total time **15 mins** 10 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
1172 kJ / 280 kcal

Fat: **4.1 g** Protein: **8.2 g**
Carbohydrates: **50 g**

INGREDIENTS

2 portion(s)

125 ml milk
2 tbsp cocoa powder
1 tsp vanilla extract
160 g cooked rice
1 banana
1 tbsp sugar
1.5 tbsp [Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce](#)
100 g frozen raspberries
Fresh raspberries to garnish
Mint leaves to garnish

PREPARATION

Step 1

125 ml milk - **2 tbsp** cocoa powder - **1 tsp** vanilla extract - **160 g** cooked rice

Heat the milk with the cocoa and vanilla extract. Add the rice and heat together.

Step 2

1 banana - **1 tbsp** sugar - **1 tbsp** [Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce](#)

Add the banana, sugar, and Kikkoman Tamari Gluten-free Soy Sauce. Purée into a smooth pudding.

Step 3

100 g frozen raspberries - **1 tbsp** sugar - **0.5 tbsp** [Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce](#)

Place the raspberries, sugar and Kikkoman Tamari Gluten-free Soy Sauce in a pan and heat until the raspberries start to break down. Strain through a sieve.

Step 4

Fresh raspberries to garnish - Mint leaves to garnish

Fill the pudding into bowls. Pour over the raspberry sauce and garnish with fresh mint and raspberries.