

From the kitchen of: **Himali Samaraweera**

doctoral student, meat science

Read about Himali at www.ag.iastate.edu/stories



Milk Rice Cake

INGREDIENTS:

4 cups of white rice

8 cups of water

Cream of 1 coconut (or 1, 13-ounce can cream of coconut)

Salt to taste

DIRECTIONS: Wash rice and cook the rice with 8 cups of water on low heat. When the rice is almost done, mix the salt with the coconut milk and add to the rice, stir and cook for a few more minutes. Place the hot rice on to a platter and flatten it using flat spoon or spatula. Then cut in to diamonds. Serve with chutney or juggery (or any syrup).