

HAPPY BITES MADE OF COCONUT RICE PUDDING

last christmas my friend kirsten surprised me with a little treat that sent me straight to an imaginary caribbean island. a small piece of dessert that i ate right away which i regretted instantly. the perfume of the coconut milk, the fruity filling, the crunchy nut crust were gone just too quickly. so if you decide to make these babies take some time and enjoy them with all your senses. you'll love it!



makes 20 happy bites

one can of coconut milk (400 ml)

120 g of rice pudding

one table spoon of sugar

6-8 pieces of dried fruit (i used apricots)

4 table spoons of grounded almonds

3 table spoons of sesame

- cook the rice pudding as usual using coconut milk and sugar
- let it cool down a bit until you can easily touch it
- mix rice pudding with the almonds
- make a bunch of little balls and fill them with a piece of fruit
- let them all cool in the fridge for 10 mins. to easily sprinkle them with sesame

those little balls smell so good, are so juicy and fresh! you can fill them with whatever fruit you love, sprinkle them with cocoa or another kind of grounded nuts. the possibilities are endless which makes this a perfect recipe!

enjoy!!

