





Chai Tea Rice Pudding

Disney's Animal Kingdom Lodge

Boma








Ingredients

-  8 ounces Whole Milk
-  8 ounces Chai Tea Mixture (see recipe below)
-  8 ounces Risotto (Arborio) Rice
-  1 quart Plain Yogurt

Directions

1. Mix tea and milk together and bring to a boil.
2. Add rice and cook until soft.
3. Cool and fold in yogurt.

Ingredients Chai Tea Mixture

-  2 each Cardamom Pods, crushed lightly
-  1 ounce Cinnamon Sticks, crushed lightly
-  1 teaspoon black peppercorns, whole
-  1 ounce Brown Sugar
-  1 ounce Vanilla Bean Puree
-  1 teaspoon Earl Grey Tea, loose
-  8 ounces water

Directions

1. Mix all ingredients together and bring to a boil. Let steep for one hour. Strain and cool

