

## Caramel Berry Congee – Rice Porridge

150g frozen raspberries  
150g frozen sweet pitted cherries  
1½ tablespoons dark soft brown sugar  
1 teaspoon lemon juice  
90g pudding rice soaked for 2–4 hours, rinsed and drained  
650ml coconut milk  
2 tablespoons granulated sugar

Put the raspberries, strawberries, brown sugar and lemon juice in pan over a medium heat and stir for about 8 minutes until the fruit softens but still has some bite, and the juice thickens slightly.

For the congee, heat the rice, coconut milk, granulated sugar and salt in a heavy-based saucepan over a medium-high heat. Once the rice begins to boil, reduce the heat to a gentle simmer, stirring occasionally, for about 10 minutes until you have a porridge consistency. Serve with the berry mix stirred into the congee.

