

# Pink Guava Coconut Rice Parfait

This tropical-inspired, vegan parfait is a great way to start or end your day. Using toasted coconut almond milk with cinnamon brings even more warmth to the already nutty forbidden rice. Large chunks of pink guava fruit mixed in with the creamy yogurt create a unique mouthfeel, accompanied by the crunch of toasted coconut.

## INGREDIENTS

- 7oz. **ANDROS Professional Pink Guava Fillings**
- 6oz. Lime yogurt

### Forbidden Rice Pudding

- 8oz. Toasted coconut almond milk
- 2.6oz Forbidden rice
- .5 tsp Salt
- ¼ Vanilla bean, scraped
- ½ Cinnamon stick

### Garnish

- .3oz Toasted coconut
- 1 Guava, sliced

## INSTRUCTIONS

1. Soak forbidden rice in water for at least 8 hours.
2. Drain and rinse rice.
3. In a sauce pan, bring rice, almond milk and vanilla bean to a boil.
4. Lower heat and allow to simmer for approximately 25 minutes, until rice is tender and cooked though.
5. Add salt. Remove vanilla bean pod and cinnamon stick. Wrap and cool rice.
6. Once cooled, layer 2oz. of rice pudding in the bottom of each glass.



## FEATURED INGREDIENT



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- 7.** Top rice pudding with 1oz. EACH of Andros Professional Pink Guava Fillings and then lime yogurt.
- 8.** Add 3oz. rice pudding. Top with 1.5oz Andros Professional Pink Guava Fillings.
- 9.** Top with toasted coconut and fresh guava

**Makes 2 – 12oz. portions**