

Riso al Latte con le Fragole
(Rice pudding with strawberries)

12 Servings

6 $\frac{3}{4}$ cups whole milk
1 $\frac{1}{2}$ cups Arborio rice
3 cinnamon sticks, plus more for garnish
1 $\frac{1}{4}$ cup sugar
Pinch salt
4 $\frac{1}{2}$ tablespoons unsalted butter
1 $\frac{1}{2}$ pound strawberries, trimmed and halved (quartered if large)

In a large saucepan, bring milk and 3 cups water to boil over medium-high heat. Stir in rice, cinnamon stick, cup of sugar and salt. Reduce heat and gently simmer, stirring frequently, until rice is tender and mixture is creamy, about 45 minutes. Remove from heat; discard cinnamon stick.

While rice is cooking, melt butter in a large skillet over medium heat. Stir in strawberries and remaining $\frac{1}{4}$ cup sugar. Cook, stirring frequently, until strawberries are tender and glossy, about 2 minutes. Remove from heat.

Transfer cooked rice to a large nonmetal baking dish to cool to room temperature (or chill, if preferred). To serve, spoon rice pudding into bowls, top with strawberries and garnish with broken cinnamon sticks.