

## Double-Chocolate Rice Pudding

### Ingredients:

6¼ cups whole Milk  
¾ cup granulated Sugar  
1¼ cup Arborio rice  
4.5 oz Milk Chocolate, chopped  
5 oz 60% chocolate, chopped

### Directions:

Combine the milk and sugar in a saucepan or skillet and bring to a boil.  
Add the rice, and let boil for 1 minute.  
Reduce the heat and simmer, uncovered, stirring occasionally so the rice doesn't stick to the bottom of the pan, 45 to 50 minutes.

Put the chocolate in a bowl with a strainer on top; strain the hot rice milk over the chocolate and stir until the chocolate is melted, thick and slightly cooled.

Stir in the rice, and serve warm. (Will keep in the fridge for 3 days.)