



## **RICE MILK**

### Ingredients:

- 1 cup cooked long grain rice
- 4 cups water (use less water for thicker, creamier milk)
- 1 pinch salt
- 2-3 Tbsp. maple syrup
- ½ tsp. vanilla extract

### Flavor:

- 2 Tbsp. cocoa powder/banana fruit

### Procedure:

1. Soak rice in 2 cups (amount as original recipe is written // adjust if altering batch size) very hot (not boiling water) for 2 hours. The rice should be soft but still very raw - you should be able to snap apiece in half with your fingernail without much effort. Drain and put it in a blender.
2. Add water, salt and any add-ins. Blend for about 1 minute.
3. Pour the mixture over a large mixing bowl or pitcher covered with fine mesh cloth strainer to separate residues and undesirable particles.
4. Transfer to a container. Sealed at once and store - for refrigerator (5 days of product stability) and for freezer (1 month of product stability).

## **RICE COFFEE**

2 kgs Long grain rice

### Procedure:

1. Roast the rice in 150 °C oven temperature.
2. Toast the rice for every 3 minutes.
3. Continuously roast rice the until roast brown.
4. Grind.
5. Package and seal in an airtight container.

## **RICE COFFEE**

1 ½ kg rice coffee

Coffee creamer

White sugar

### Procedure:

1. In a large mixing bowl, combine the rice coffee, coffee creamer and white sugar.
2. Package and sealed at once.



## RICE POLVORON

- 2 C rice flour
- 1 C flavorings (Mango, Coffee, Pandan)
- 1 bar butter
- ¼ C white sugar
- ½ C buttermilk
- ½ C Vegetable shortening

### Procedure:

\*Makes 9 pc

1. Toast flour over moderate heat until light brown while stirring constantly. Set aside.
2. Melt lard and margarine.
3. In a bowl, mix together toasted rice flour, buttermilk, sugar and melted butter margarine and lard.
4. Mix thoroughly. Use a round or oval polvoron molder to get the desired shape.
5. Wrap in Japanese paper or cellophane.

## RICE MACAROONS

### Procedure:

1. Preheat oven to 375°F.  
Prepare macaroon tin cups by lining them with colored fluted paper cups.
2. In a bowl, cream margarine and sugar until light. Add eggs and mix well.
3. Add plain rice flour, baking powder, vanilla, desiccated coconut, evaporated milk and condensed milk. Add to egg mixture and blend well.

4. Spoon mixture to prepared macaroon cups and bake in preheated oven for about 15 to 20 min or until golden brown.

¼ c	margarine
½ c	plain rice flour
100 g	desiccated coconut
½ can	condensed milk
50 ml	evaporated milk
¼ c	sugar
2 pc	eggs
½ tsp	baking powder
½ tsp	vanilla



## RICE BROWNIES

1½ c	rice flour
60 g	unsweetened chocolate
2 c	brown sugar
6 pc	eggs
1 c	margarine
½ c	chopped nuts
½ tsp	salt
2 tsp	vanilla
½ c	Karo syrup
¼ tsp	baking powder

### Procedure:

1. Preheat oven at 350°F and line a 6x6x2" pan with wax paper.
2. Melt margarine in a double boiler. Add unsweetened chocolate, sugar and vanilla. Mix thoroughly and cool.
3. Pour and blend melted mixture into beaten eggs.
4. Combine rice flour, baking powder and salt. Gradually add to chocolate mixture.
5. Pour into the baking pan. Top with chopped nuts and bake for 25 min.
6. Take the pan out of the oven when almost done. Brush the top with Karo syrup and bake again to dry.
7. Cool slightly and slice into squares.