



# CAPTAIN OF THE SHIP

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*My version of the Champorado is topped with caramelized bananas, toasted almonds, a drizzle of cream or half-and-half, and a tiny pinch of sea salt.*

*- Chef Mayet*

## CHAMPORADO

Serves 6-10

### Ingredients:

- 1 ½ cups glutinous rice
- 8 cups of water
- 1 teaspoon salt
- ½ cup of brown sugar
- ½ cup cocoa powder
- 8 ounces dark chocolate

### Optional Toppings:

caramelized bananas, toasted almonds or peanuts, toasted coconut, heavy cream or half-and-half, strawberries and if you're brave enough, salted dried fish.

### Instructions:

- Place the rice, salt, and water in a medium sized pot and bring to a boil. Turn down the heat to low and continue to cook the rice for 15 to 20 until the rice is fully cooked. Make sure to stir the rice every couple of minutes to prevent the bottom from burning.
- Once the rice is cooked, add the brown sugar, cocoa powder and chocolate to the rice. Mix it well until the sugar and chocolate have dissolved.
- Transfer in a serving bowl top with your favorite toppings. Serve while hot.

Customize with your favorite toppings.

## CHEF TIP | rice to water ratio

Long or medium grain (jasmine and basmati)

- 1 cup of rice to 1.5 cups of water

Short grain white rice

- 1 cup of rice to 1 cup of water

Brown rice

- 2 cups of rice to 2 cup of water

