

Italian Chocolate Rice Pudding

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Use some of the best Italian chocolates to give new meaning (and a new taste) to traditional rice pudding.

-Recipe courtesy of [Dolce Italia](#); photo courtesy of Stephen Murello



Italian chocolates, like [Perugina](#), [Vanini](#), and [Venchi](#), are amazingly delicious, in part because authentic Italian companies like these never add any tropical oils to their chocolate, just good pure cocoa butter.

This warm, creamy and chocolaty dessert is a great way to savor every delicious bite of fine imported Italian chocolate. It's the ultimate comfort food dessert, great with dark, milk, or even white chocolate. Serve it with a glass of Asti-Spumante docg, a light and refreshing sparkling dessert wine.

Makes 4 Servings

Ingredients:

4 cups milk, plus more as needed

1/2 cup sugar

3 tablespoons unsalted butter

3/4 cup Arborio rice

1/2 cup Asti Spumante docg

2 ounces Italian dark chocolate, such as Perugina, Vanini, Venchi

1/4 teaspoon finely grated orange zest, plus strips of zest for garnish

Pinch salt

Preparation:

1. In a saucepan, stir together the milk and sugar and heat over medium-low heat until hot but not boiling. Keep warm.

2. In a large heavy saucepan, melt butter over medium heat; let it simmer until it begins to brown, about 4 minutes. Add rice and cook, stirring constantly, until translucent, about 4 minutes. Carefully add the Asti Spumante docg and cook, stirring, until the rice has absorbed the liquid, about 3 minutes.

3. Add 1/2 cup hot milk to the rice, increase the heat slightly, and cook, stirring constantly, until rice absorbs the milk. Continue adding the milk, a little at a time. Be sure the rice has absorbed the liquid each time before adding more. After the final milk addition, cook until rice is soft but still holds its shape and is al dente.

4. Stir in the chocolate and zest until incorporated. If risotto is too thick, add additional warm milk until desired consistency is reached. Season to taste with salt.

5. Spoon onto plates, garnish with thin orange zest strips and serve warm.

Also, try making these [Fabulous Italian Sweets](#) for dessert tonight.

For more dessert ideas, visit DolceItalia.com or browse through our [Recipe File](#).

URL: <http://www.bettyconfidential.com/ar/ld/a/Italian-Chocolate-Rice-Pudding.html>

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