**Sweet Rice**

**Ingredients:**

* 1 large cup “carolino rice”
* 1 + 1/2 large hot water
* 3/4 cup sugar
* 2 lemon zest
* 1 stick of cinnamon
* 2 + 1/2 cup of warm milk
* 1 tablespoon vegetable margarine
* Cinnamon
* Pinch of salt

**Preparation:**

1. Wash and bake the rice in hot water, add a pinch of salt. Let the rice completely absorb all the water, if the rice is still not cooked, add a little more hot water, and let it always cook on a low heat.
2. Add the sugar, lemon zest, cinnamon, milk and vegetable butter to the pot and stir well until all ingredients are completely incorporated.
3. Continue to stir constantly for another 6 to 8 minutes, finish as soon as it begins to thicken.
4. Separate the yolks and mix them a little. Remove 1 to 2 tablespoons of the rice from the pan and add the egg yolks stirring quickly.
5. Remove the lemon zest and cinnamon. Pour the egg yolks into the pan and stir for another 2 to 3 minutes.
6. Garnish with ground cinnamon.