

## PORTUGUESE WEEKEND MENU

**It consists of a soup, first course (fish dish), second course (meat dish) and a dessert.**

### **Caldo Verde (Portuguese cabbage soup)**



### **Polvo à Lagareiro (Octopus Lagareiro Style)**



### **Cozido à portuguesa**



### **Arroz Doce (Rice Pudding)**



## Step by Step

### Arroz doce (Rice Pudding)

#### Ingredients:

- ½ cup of short grain white rice
- ½ L of water
- 150 gr. of margarine
- 1 L hot milk
- 6 egg yolks
- 9 tablespoons of sugar
- 1 lemon peel
- 1 cinnamon stick
- cinnamon powder (to taste)
- 1 pinch of salt

#### Preparation:

1- In a medium-sized, heavy-bottomed saucepan, bring the water, margarine, salt, cinnamon stick and lemon peel, to a boil over high heat. Once the margarine has melted, add the rice, allow boiling and letting it cook until the water disappears. At this moment, add the hot milk. Let it boil until the rice is cooked, but not overcooked. Stir frequently to prevent the rice from sticking to the bottom of the pan.



2 - Add the sugar and stir well, cook for another 5 minutes. Remove the lemon peel and cinnamon stick.



3. Beat the egg yolks and mix in the rice, stirring constantly. Bring back to simmer without letting it boil, stirring constantly.



4. Put in a bowl or in individual bowls, and sprinkle with cinnamon.

