

Chicha Venezolana

- 1 cup white rice
- 1 cup of milk (240 milliliters)
- 1 cup of condensed milk (240 grams)
- 1 cup evaporated milk
- ½ teaspoon vanilla essence
- ½ cup of sugar (100 grams)
- 1 cinnamon stick
- 1 pinch of salt
- 1½ liters of water



Steps to follow to make this recipe:

1. Wash rice well and let it soak overnight in two cups of water.
2. The next day, drain the rice and cook over medium heat in a pan with the cinnamon stick and about 7 cups of water for approximately 35 minutes. Remove from heat and let it cool.
3. When the rice has cooled, empty everything in the blender and mix with the sugar, milk, salt and vanilla. Try the sweetness of the mixture and correct if necessary, remember that the measure of sugar is to taste so go slowly.
4. Let cool in the refrigerator and serve with crushed ice. If you want to decorate you can sprinkle cinnamon in the glass or add a stream of condensed milk at the time of serving.
5. Enjoy!!