

Horchata de arroz, Mexican beverage

I could gobble this up until I burst. Sweet, spiced, milky, and ice cold. It's best to strain the drink through a sieve, but it takes a little longer. A fine-mesh sieve works, but you have to expect that some small grains of rice and almonds will be left. In Mexico, you can buy the drink on beaches, at the roadside, in markets, and in cafés in the same way that you can buy *agua fresca* made from fruit in big cans with lots of ice.

Round grain rice is best here because it contains more starch than the long grain varieties. The milk becomes denser and slightly fattier. One tip is to freeze the milk and make a slushie. It's so refreshing!

Toast the almonds in a dry, hot frying pan.

Rinse the rice.

Mix the almonds, rice, cinnamon stick, and 2 cups (500 ml) of boiling water in a bowl.

Cover the bowl with plastic wrap and stand at room temperature for 12–24 hours.

Remove the cinnamon stick and blend the rest of the ingredients with another 2 cups (500 ml) of cold water in a blender into a smooth purée.

Strain through a sieve (it takes a few hours to drip through) or a fine mesh colander.

Mix with the condensed milk, squeezed lime, and ice. Drink!

4 cups (1 liter)

2 cups (120 g) peeled almonds

½ cup (90 g) uncooked white round grain
rice or japonica

1 cinnamon stick

4 cups (1 l) water

¾ cup (150 ml) condensed milk

Squeezed juice of ½ a lime

Ice

