

RECIPES

Black Rice Bilo-Bilo

4 SERVINGS

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Black Rice Bilo-Bilo

A Filipino comfort food that's traditionally made with chewy rice dumplings. The one served at [Bad Saint](#), made with black rice, has an amazing color, addictively chewy texture, and earthy flavor to balances the sweetness.

Ingredients

4 SERVINGS

1 cup black rice
Lotus Foods Forbidden rice)

1 tablespoon plus ¼ cup
sugar; plus more for apples

2 13.5-ounce cans
unsweetened coconut milk

2 firm apples or ripe but
firm pears, halved, cored

¼ cup puffed rice cereal

Finely grated lime zest

Preparation

Bring rice, 1 Tbsp. sugar, a pinch of salt, and 2 cups water to a boil in a small saucepan over medium-high; reduce heat, cover pan, and simmer until rice is tender, 30–40 minutes. Drain rice if needed; return to pot and cover. Let sit off heat 10 minutes.

Meanwhile, bring coconut milk and ½ cup sugar to a boil in a medium skillet over medium-high. Reduce heat, and simmer until just thick enough to coat a spoon, 10–15 minutes.

Heat a grill pan or dry cast-iron medium skillet over medium. Cook apples until lightly charred, about 2 minutes per side. Let cool slightly, then chop. Toss apples and a pinch of sugar in a small bowl.

Add reduced coconut milk to rice and bring to a simmer over medium heat. Cook gently until the consistency of loose porridge.

Serve rice topped with charred apples, puffed rice, and lime zest.

Do Ahead: Rice and coconut milk can be cooked 3 days ahead. Cover and chill separately.

Recipe by Bad Saint, Washington, DC
Photograph by Alex Lau