



Chilled Sobia Egyptian Rice Milk

By Dylan Sabuco

Prep Time 5 / **Cook Time** / **Serves** 4 - 6

Fun-Da-Mentals Kitchen Skills

blend: to stir together two or more ingredients until just combined; blending is a gentler process than mixing.

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

Equipment

Ingredients

Chilled Sobia Egyptian Rice Milk

- 4 C water
- 1/2 C white sugar
- 1/2 tsp vanilla extract
- 1/4 C rice flour (if unavailable, sub 1/4 C instant white rice)
- 2 C ice (optional)

Food Allergen Substitutions

Chilled Sobia Egyptian Rice Milk

Instructions

Chilled Sobia Egyptian Rice Milk

measure + blend

Measure **4 cups water**, **1/2 cup sugar**, **1/2 teaspoon vanilla extract**, and **1/4 cup rice flour** and add to a blender (or pitcher + immersion blender). Leave the rice flour to soak for 10 minutes before blending thoroughly.

add + serve

After blending the rice, sugar, water, and vanilla extract as much as possible, add **2 cups of ice** (optional) and serve!