**Rose Coconut Pudding**
Serves 4

Step 1
- 2 cups (500 ml) coconut milk
- 1 beet, peeled and quartered

Step 2
- 1 teaspoon cardamom seeds

Step 3
- 2 tablespoons organic corn starch
- 1 tablespoon rose water
- 3 tablespoons cold water
- ¼ cup (60 ml) cane sugar

Step 4
- Rose petals to garnish

2. Grind cardamom in a coffee grinder and stir ¼ teaspoon of the ground spice into the coconut milk. Once the milk boils, turn heat to low. When the coconut milk turns pink remove the beets.
3. Mix cornstarch with rose water and cold water, and whisk together to dissolve corn starch. Add this mix to the coconut milk and whisk quickly. Whisk in sugar and continue stirring until pudding thickens.
4. Pour into bowls and chill to thicken. Garnish with rose petals.