

## Recipe 15 – Rice Pudding

This recipe is for 4-6 people

### Recipe 15 – Rice pudding

- A. 600ml whole milk
  - B. 55g rice, you can use pudding rice for better quality try to use a good risotto rice.
  - C. 55g caster sugar
  - D. 1 tsp Vanilla paste or 1 vanilla pod split
  - E. 150ml double cream
- Optional extra
- F. White chocolate



Timings –

Prep – 5 mins\*, Cooking – 60 mins\*

\*"The quoted times are an estimated and may vary based upon your experience & chosen ingredients"

## Method

1. In a saucepan heat the milk, caster sugar & vanilla. Heat slowly & bring to the boil.



2. Add the rice and bring back to the boil.



3. Simmer gently for approx. 45mins to 1 hour stirring regularly until a thick consistency.



4. At this point you can choose to set aside for later.
5. When you are ready to serve reheat and add the double cream & cook through.
6. If you want you can add the white chocolate at this point, break into pieces prior to adding.
7. Make sure your cream & chocolate are cooked through then serve in bowls.



#### Hints –

You can prepare the base rice pudding well in advance of any dinner.

You can add some cooked fruits on top to take away some of the sweetness, have a look at our recipe for Rhubarb compote.

To make more just increase your quantities to match your numbers

Use the best quality rice as possible (Risotto rice, Arborio etc.)