



Rice Pudding

Ingredients

200g	Arborio rice
100g	caster sugar
1200ml	Full fat milk
200ml	Double Cream
300ml	Evaporated milk
1 tsp	Vanilla essence

Rhubarb compote:

5	stalks of Rhubarb
50g	Unsalted butter
80g	Caster sugar

5 Granny Smith apples, peeled, chopped into 2cm chunks

Method

- Pre-heat oven to 160oC
- Bring the milk and cream to the boil, keep a whisk in the pot in case it boils.
- Wash the rice, add it to the hot milk
- Turn it down to a simmer. Keep a wooden spoon nearby to stir it gently for 20 mins then add the vanilla and sugar. Cook over a high heat for another 2 minutes or until rice has softened and the pudding has thickened.
- Peel the apples, cut into 2cm pieces and cook in a pot with the butter and sugar.
- Prepare the rhubarb; wash the stalks and cut into 2cm pieces. Add to the sugar and cook in the pan with the apple, stirring gently. Add a splash of water if necessary to keep the fruit from drying out.
- Let the rice pudding cool before mixing through some rhubarb compote and dishing into the gingerbread cups.