

SAKG Elwood Primary School

Rice Pudding

**Ingredients**

* 2 cups (400g) Arborio rice
* ¾ cup (180g) Sugar
* 1.2 L Full fat milk (plus one cup)
* 300ml Evaporated milk
* 1.5 tsp Vanilla essence

Rhubarb compote:

* 3-4 Stalks of Rhubarb
* 2 Tbsp Malabar berries
* 100g sugar
* ½ cup water

**Method**

* Bring the milk & evaporated milk to scalded (below boiling point but close), keep a whisk in the pot in case it boils. It will overflow if it boils without a whisk!
* Add the rice to the hot milk.
* Turn it down to a simmer. Keep a wooden spoon nearby to stir it gently every few minutes to prevent it from burning at the bottom.
* Cook for 20 mins then add the vanilla and sugar. If it seems wet after this time turn up the heat for a further 2 minutes or until rice has softened and the pudding has thickened.
* Turn off the heat and allow to sit for 10 mins
* Prepare the rhubarb; wash the stalks and cut into 2cm pieces. Pick and wash the berries. Add to the sugar and cook in the pan with the water, stirring gently.
* Let the rice pudding cool in a baking dish, mixing through some rhubarb compote into a pretty swirl pattern, and serve.

Recipe adapted from:

**https://www.deliaonline.com/recipes/meals-and-courses/desserts/old-fashioned-rice-pudding**