

Rice Pudding

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Rice Pudding recipe

Ingredients & Quantities

- 120g of Rice
- 1.2ltr of Water
- 90g of Sugar
- 110g Dried Milk

Method

1. Wash the rice and leave to soak overnight in half the measured water.
2. Add the sugar and cook until approximately one hour before the meal is to be served. Stir occasionally to prevent the rice from going lumpy.
3. Whisk the dried milk with the remainder of the measured warm water and add to rice and continue cooking for the final hour.

Notes: if you have a double boiler this is preferable to using a standard saucepan.