

# Delicious Rice Pudding

4oz Short Grain Rice  
Golden Caster Sugar (to taste)  
1-1½ pint Milk  
250ml Cream  
1 teaspoon Vanilla Essence.

**Note** – *you can omit the cream if you wish. You may need more or less milk as it depends on the starchiness of the rice. Most recipes include large amounts of sugar but if you add the sugar at the end then you can alter it to your own liking especially if you are serving with sweet fruit, chocolate etc.*

Place the rice and milk in pan and allow to soak for a little while before cooking.  
Refrigerate until needed.

Remove from fridge and add the Vanilla and half the cream.

Place on high heat and bring to the boil.  
Stir continuously.

Turn the heat to low and allow to cook.  
Stir from time to time and add more cream/milk as required.

When the grains are soft and cooked. Add the sugar and if the mixture is too thick some more milk/cream as desired.

Serve and enjoy.

## **SERVING IDEAS:**

Add chocolate buttons, or chocolate chips.  
Add jams, honey, syrup or Nutella.  
Add stewed fruits.  
Add canned, dried or fresh fruits.  
Add raisins to the rice, half way through cooking and a dash of dark rum.  
Add a scoop of your favourite ice cream to the top – simply delicious.

Sprinkle cinnamon on top.

Drizzle over a small amount of Tia Maira, (coffee compliments vanilla so very well).  
Drizzle over other liqueurs eg, Baileys, Creme de Cacao, Bailey's Chocolat Luxe,

Fold in fresh fruits just before serving, eg raspberries, apricots, peaches, gooseberries etc.  
Fold in chocolate to give rich taste and texture.

In fact you can anything to rice pudding and it just makes an amazing delicious dish.  
Go for it !