

Greek Rice Pudding

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Although this rice pudding is delicate and creamy, the same as many other rice puddings; the cooking method is completely different and the use of corn-flour also makes this pudding exceptionally silky smooth.

Ingredients:

90g rice
500ml water
500ml whole milk
125ml whole milk
100g caster sugar
4 tbsp. corn-flour
1 tsp. vanilla extract
1 tsp. ground cinnamon

Directions:

1. Place the rice in a large saucepan with the water. Bring to the boil and cook for around 25 minutes or until the rice begins to get soft.
2. Add the 500ml of milk along with the sugar and stir well. Bring the mixture to the boil. Whilst that's boiling, combine the 125ml with the corn-flour in a separate bowl.
3. Once the rice pudding is boiling, turn it down to a simmer and cook for another five minutes.
4. Remove the rice pudding from the heat and then stir in the milk and corn-flour mixture. Stir until the mixture begins to thicken.
5. Place the rice pudding into ramekins or into a large bowl. Put the pudding into the fridge for at least three hours before serving to allow the pudding to firm up slightly. You can also eat this warm, but the flavours are better when cold.

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