

# Honey and Lemon Rice Pudding

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*This rice pud combines the classic flavours of honey and lemon for a wonderfully comforting rice pudding. Serve it warm for a truly satisfying pud.*

## Ingredients:

250g white rice  
650ml whole milk  
100g honey  
50g butter  
Zest and juice of one lemon

## Directions:

1. Put the milk, honey, butter and rice into a large saucepan. Bring the mixture to a gentle boil and then turn it down to a simmer.
2. Cook the pudding for 45 minutes or until the rice is tender and the pudding has a thick, creamy consistency.
3. Stir the lemon juice and lemon zest into the pudding and serve it warm from the pan.

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