

Normandy Rice Pudding

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This is a really unusual rice pudding that forms a thick, caramelised top. It's a deliciously decadent dessert that's actually really easy to make.

Ingredients:

175g pudding rice

175g caster sugar

2 tsp. vanilla sugar

2 litres of raw milk (this can be found in speciality farmer's markets or online, if you can't find it use fresh whole milk)

Pinch of ground cinnamon

Directions:

1. Preheat the oven to 150C/gas mark 2, and grease a baking tin.
2. Combine the rice, sugar, vanilla sugar, milk and cinnamon together in a large bowl and then pour it into the baking tin.
3. Cook for four to five hours, checking it occasionally. Do not stir as this will prevent the top from caramelising.
4. Serve warm from the oven.

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