

# St. Clements Rice Pudding

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*This zingy rice pudding has flavours of orange and lemon, which really cut through the richness of the creamy pudding.*

## Ingredients:

1 litre of whole milk  
Zest of half an orange  
Zest of half a lemon  
1 vanilla pod  
200g pudding rice  
100g caster sugar  
2 egg yolks

## Directions:

1. Pour the milk into a large saucepan. Add the zests to the milk, and put the vanilla pod into the milk to infuse.
2. Add the rice to the milk and then bring it gradually to a simmer. Once the rice is simmering, keep an eye on it to make sure it doesn't boil over. Cook the rice for forty five minutes or until tender.
3. Whisk the eggs with the sugar until smooth and fluffy.
4. Remove the vanilla pod from the rice.
5. Whisk a little bit of the rice into the egg mixture, then fully combine the eggs into the rice, whisking all the time. Cook the eggs out over the heat for a few minutes or until the rice pudding has thickened.
6. Serve the rice pudding warm.

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