

RICE PUDDING

Ingredients

150 g pudding rice

110 g caster sugar

1 l milk

2 Prova Gourmet Madagascar vanilla beans

110 g Prova Gourmet vanilla sugar

Equipment
Deep-bottomed pan
4 earthenware bowls

Preparation

Split the vanilla pods in half and scrape out the seeds.

Mix the milk and sugar in a thick bottomed pan.

Carefully pour in the rice, vanilla seeds and empty pods.

Bring to the boil, stirring occasionally then simmer for 30 min on a low heat (keeping a close eye on the pan).

Place the rice on a stainless steel baking sheet.

Leave to cool at room temperature.

Just before serving, remove the vanilla pods. Mix gently. Fill 4 pretty earthenware bowls.

Tip
Rice pudding is delicious served with pineapple and passion fruit compote, thick caramel sauce or a few red berries.

Associated products



BEANS
MADAGASCAR
BOURBON VANILLA



Madagascar Bourbon
SUGAR
WITH VANILLA

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