

Rice Pudding

Serves 4

Hands-on Time 5 minutes

Baking Time 1 hour 50 minutes

Ingredients

- 35g unsalted butter (softened, plus extra for greasing)
- 115g short-grain rice (pudding rice works well)
- 50g caster sugar
- 1L full-fat milk
- Whole nutmeg

Equipment

- Baking dish
- Micro-grater
- Spatula

Method

1. Preheat the Oven

- Preheat the oven to 140°C/120°C (fan)/275°F/Gas Mark 1.

2. Prepare the Baking Dish

- Grease the baking dish with a little butter.

3. Combine Ingredients

- Add the rice, sugar, and milk to the dish.
- Dot the surface with small pieces of the 35g of butter.
- Grate a little nutmeg over the top.

4. Bake the Pudding

- Bake on the middle shelf for 110 minutes. After 60 minutes, gently stir the pudding with
- a spatula.

5. Serve

- The pudding is ready when it has a golden skin on top. Let it cool slightly before serving.

Tip

- For a richer flavour, replace some of the milk with double cream. Serve warm with a dollop of jam.

Enjoy!