



Name of the recipe: Rice pudding – slow cooking

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Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 2 cups of milk
2. 4 tablespoonfuls of rice
3. 2 tablespoonfuls of sugar
4. 1 tablespoonful of butter

Optional ingredients:

1. Vanilla essence
2. Lemon rind

Steps to prepare:

1. Melt the butter in bain-marie or double-boiler;
2. Add the milk, rice and sugar;
3. Stir frequently and check the level of water in the lower pot is maintained;
4. Cook until the consistency is thick;
5. Add vanilla essence or lemon rind, if you wish, and mix well.

Time to cook: 2-3 hours