



JERNEJ KITCHEN

OLD FASHIONED RICE PUDDING

This Old Fashioned Rice Pudding recipe is quick and easy. The rice pudding is creamy, not too sweet, and cooked on the stovetop.

SERVES	2	PEOPLE (MAIN DISH)
PREPARATION:	5	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	30	MINUTES

OLD FASHIONED RICE PUDDING

1000 ml (4 cups) full-fat milk

200 g (1 cup) Arborio rice

1 tbsp (15g) butter

2 tbsp (30g) sugar

1 cinnamon stick (like Kotányi)

1/2 tsp vanilla paste

1 tsp Salted Caramel My Coffee Spice
Kotányi (optional)

TOOLS AND EQUIPEMENT

pot
spatula

COOK THE RICE PUDDING

In a pot, combine milk, rice, butter, sugar, salt, cinnamon stick, vanilla paste, and a pinch of salt. Stir and place over medium heat. Bring to a boil, then reduce the heat and simmer for 25 - 30 minutes, or until the rice pudding is cooked and creamy, stirring occasionally.

TIP

Place the spatula over the pot while the rice is cooking, to prevent the milk from boiling over.

SERVE

Remove the cooked rice pudding from the stove, remove the cinnamon stick. Divide between two bowls (or four smaller bowls if you're serving it for dessert). Add your favorite topping, like a tablespoon of salted caramel, and serve immediately.