



## JERNEJ KITCHEN

# RICE PUDDING WITH SOUR CHERRIES

*This rice pudding is rich in flavor, super easy to make, incredibly creamy and appropriate for all ages.*

SERVES 6 PEOPLE  
PREPARATION: 75 MINUTES

### RICE PUDDING

50 g butter  
150 g arborio rice  
1500 ml full fat milk  
1 vanilla bean

### SOUR CHERRIES TOPPING

250 g sour cherries, pitted (fresh or frozen)  
50 g sugar  
juice of 1/2 lemon  
1 tbsp kirsch brandy

### TOOLS AND EQUIPEMENT

deep pot  
saucepan  
six cups

### COOK THE RICE

Place butter in a deep pot over medium heat and let it melt, after 2-3 minutes the butter will become lightly brown. Add the rice and stir well. Pour the milk over the rice and add the vanilla bean, cut lengthwise and a pinch of salt. Cook over low heat for about 60 - 75 minutes or until the dish is super creamy.

### SOUR CHERRIES TOPPING

Place the sour cherries, sugar, lemon juice and kirsch in a saucepan over medium high heat. Cook for about 10 minutes or until the juice thickens and the sour cherries are soft.

### SERVE

Spoon the rice pudding into serving dishes. To make it special, you can sprinkle the top with sugar and caramelize it with a cooking kitchen blowtorch torch. Add the cooked sour cherries and serve immediately. Enjoy.