



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.

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