

Rice Pudding

Ingredients:

- 4 Cups (1 L) milk
- 1 cup (250 ml) long-grain rice
- 1 vanilla rod, split lengthwise
- 1 Cinnamon stick
- Pinch of saffron
- 1/4 Cup (60 ml) white sugar
- Brown sugar for garnish (optional)

Method:

Put the milk, rice, vanilla, saffron, cinnamon, and sugar in a cooking pot and heat up until it cooks (under stirring). After the mixture has cooked for a few minutes, put the heat lower and let gently go for 40 min.

Discard vanilla, and cinnamon. Pour the rice pudding in cups.

Serve garnished with a sprinkle of brown sugar. (optional)

From Nadine Van De Velde, Belgium

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