

RICE PUDDING, SALTED BUTTER CARAMEL



Preparation : 15 min - **Resting :** - - **Cooking :** 35 min - **Equipment :** -

Ingredients : Serves 6-8

- 650 ml milk - 1 thick vanilla pod – seeds only - 50 g sugar - 120 g round-grain pudding rice - grated zest ¼ organic orange - SALTED BUTTER CARAMEL: - 40 g butter - 90 g sugar - 100 ml water - 4 tbsp cream

1. Rinse and dry the rice. Place the milk, rice, vanilla seeds, orange zest and sugar. Run the EXPERT programme for 30 minutes/speed 2A/100°.
2. When cooked, to make the rice very creamy, mix using the EXPERT programme (without heating) for 30 seconds/speed 3.
3. Spoon the rice pudding into ramekins or small glass containers, top with salted butter caramel. Serve warm or cold.

SALTED BUTTER CARAMEL:

1. Place 90g caster sugar and 100ml water in a saucepan over high heat. Bring to the boil. Do not stir and cook until the mixture becomes a golden caramel. Remove from the heat immediately, add 40g diced salted butter, stirring until melted. Put the saucepan over low heat and stir in 4 tbsp. cream.
2. When smooth, pour the salted butter caramel onto the rice pudding.

Chef?s tip :

It is essential to make this dish using pudding rice.

Cook Expert ■

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