Desserts / Belgium

# Rice pudding with pear and clementine segments · Belgium

Creamy rice pudding with cooked fruit and a sweet Belgium-inspired finish.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml pasteurised milk
- ☐ 300 g pear
- ☐ 200 g peeled clementine segments
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 2 g speculaas spice mix

## Let's make it.

01 Gently bring the milk or coconut milk and pudding rice to a boil in a heavy-based saucepan.

02 Simmer very gently for about thirty minutes, stirring frequently and adding extra water if needed.

03 Chop the pear and peeled clementine segments. Simmer gently with the water for 10 minutes.

04 Stir the sugar and listed sweet seasoning into the pudding. Check the rice is completely tender.

05 Divide between bowls and top with cooked fruit. Serve warm, or cool promptly and refrigerate.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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