Desserts / Germany

# Rice pudding with mandarin segments and greengages · Germany

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

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

## What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml pasteurised milk
- ☐ 300 g peeled mandarin segments
- ☐ 200 g stoned greengages
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 2 g ground cinnamon

## 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 peeled mandarin segments and stoned greengages. Simmer gently with the water for 7 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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