Desserts / France

Rice pudding with pear and plum · France

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

Time 45 min **Servings** 4

What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml pasteurised milk
- ☐ 300 g pear
- ☐ 200 g pitted plum
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 4 ml vanilla extract

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 pitted plum. 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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