Desserts / France

Rice pudding with rhubarb stalks and lychees · 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 rhubarb stalks without leaves
- ☐ 200 g peeled, stoned lychees
- ☐ 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 rhubarb stalks without leaves and peeled, stoned lychees. Simmer gently with the water for 15 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.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-fr-21-17-2ac8eb0