Desserts / England

Rice pudding with orange segments and melon · England

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

Time 45 min **Servings** 4

What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml pasteurised milk
- ☐ 300 g orange segments without membrane
- ☐ 200 g peeled, seeded melon
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 2 g mixed spice

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 orange segments without membrane and peeled, seeded melon. Simmer gently with the water for 5 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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