Desserts / Italy

Rice pudding with cherries and rhubarb stalks · Italy

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

Time 45 min **Servings** 4

What you'll need.

- ☐ 180 g pudding rice
- ☐ 1000 ml pasteurised milk
- ☐ 300 g pitted cherries
- ☐ 200 g rhubarb stalks without leaves
- ☐ 80 ml water
- ☐ 40 g sugar
- ☐ 3 g finely grated lemon zest

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 pitted cherries and rhubarb stalks without leaves. 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.

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