

Ingredients (Rice Pudding)

Serves 8

- 1 cup short grain white rice (a starchy)
- 6 cups milk
- Peel of 2 lemons, removed in one long strip
- 1/3 cup white sugar, plus
- 2 tablespoons white sugar
- 4 egg yolks, slightly beaten
- 3 teaspoons cornflour
- 1 tsp vanilla extract (optional)
- Cinnamon to serve

Stewed Rhubarb

- 1.5kg rhubarb, trimmed and chopped
- Juice and zest of 2 oranges
- 100g caster sugar

Place the chopped rhubarb in a medium sized saucepan with the orange juice and zest, sugar and 2 tablespoons of water. Cook rhubarb over a medium heat until simmering, reduce heat to low and simmer for 10-15 minutes, stirring occasionally. Serve rhubarb with the rice pudding or store in the refrigerator and use as desired.

Method:

1. Place milk, sugar and lemon peel (just the peel – none of the pith) in a heavy saucepan. Bring mixture to a boil, stirring constantly until sugar melts. Reduce heat to low and add the rice.
2. Cover the pan and cook until the rice/milk mixture has gone thick and creamy (about 30-35 minutes).
3. Take off heat. Remove lemon peel and discard.
4. Whisk together egg yolks with the corn flour.
5. Quickly whisk egg yolks into the rice mixture, stirring well. At this point you can also add the vanilla extract if you wish. Keep stirring to make sure egg yolks are incorporated and won't curdle.
6. Once cool spoon pudding into dishes and top with stewed rhubarb and a sprinkling of cinnamon. Serve.