

Baked rice pudding



INGREDIENTS

- 2 cups (500ml) milk
- 300ml thin cream
- 1/2 cup (110g) calrose or arborio rice, rinsed, drained
- 1/3 cup (70g) caster sugar
- 1 cinnamon stick
- 2 teaspoons vanilla bean paste
- 2 egg yolks
- Pinch of ground nutmeg

METHOD

- **Step 1**

Preheat oven to 160°C. Combine milk, cream, rice, sugar, cinnamon and vanilla in a medium saucepan over medium heat. Cook, stirring occasionally, for 5 minutes or until mixture just comes to a simmer. Remove from heat and set aside for 15 minutes for the flavours to infuse.

- **Step 2**

Remove and discard cinnamon. Add egg yolks; stir to combine. Pour rice mixture into a 4-cup (1 litre) capacity ovenproof dish. Sprinkle with nutmeg. Bake, stirring occasionally, for 1 hour or until rice is tender and custard is set. Remove and set aside for 10 minutes to rest before serving.