

Rice Pudding with Cinnamon

45–50 Min

Ingredients 4 Portions

= Kotányi Produkte

100 g	Rice (short-grain, e.g. Arborio or pudding rice)
700 ml	Whole milk
100 ml	Water
2 tbsp	Sugar
0.5 tsp	Bourbon Vanilla Paste
	Pinch of salt
200 ml	Whipping cream

Sauce

1 tsp	Cinnamon Ceylon
2 tbsp	Butter
1 tbsp	Brown sugar

Preparation

1. Rinse the rice briefly under cold water. In a deep pot, combine the milk, water, rice, sugar, vanilla and salt. Stir well and bring to a boil over medium heat, then reduce to the lowest heat possible. Cook for 30–35 minutes, stirring occasionally.
2. The rice pudding is ready when the rice is tender and the mixture has thickened to a creamy, pudding-like consistency. Towards the end, stir in the cream, mix well and cook briefly. Cover and let rest while preparing the sauce.
3. Melt the butter in a pan, then pour it into a small bowl. Add the cinnamon and sugar and mix well until the sugar dissolves.
4. Divide the rice pudding into bowls, drizzle with the cinnamon sauce and serve.