



# Rice Pudding with Cinnamon

🕒 45–50 Min   

## 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.

## 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

