



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

