

Rice Pudding with Poppy Seeds and a Strawberry and Banana Compote

30–40 Min

Ingredients 4 Portions

= Kotányi Produkte

50 g	Poppy seeds
40 g	Butter
130 g	Rice pudding
600 ml	Milk
110 g	Raw cane sugar
1 tsp.	Cardamom, Ground
1 tsp.	Cinnamon, Ground
1 piece	Bourbon Vanilla Pods, Whole

For the compote

200 g	Strawberries
1 piece	Banana
50 g	Raw cane sugar
3 tbsp.	Lemon juice
1 tbsp.	Bourbon Vanilla Sugar

Preparation

1. To make the rice pudding: First sweat the poppy seeds with half the butter in a pan and allow to cool.
2. In a pan, quickly sweat the rice with the rest of the butter. Add the milk, sugar, cardamom, cinnamon and the pulp of the bourbon vanilla pod.
3. Simmer the rice over a low heat, stirring constantly, until the rice is cooked and has a paste-like consistency. Remove the pan from the heat and add the poppy seeds.
4. To make the compote: Cut the strawberries into quarters and slice the banana. Heat a pan and caramelize the sugar.
5. Add the strawberries, use some lemon juice to deglaze the pan, and leave to simmer for 10 minutes.
6. Add the pieces of banana and the Bourbon vanilla sugar, mix thoroughly, and after 1–2 minutes remove the pan from the heat. To serve, pour the compote over the rice pudding and enjoy.