



Vanilla Spiced Baked Rice Pudding with Orange Compote



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 2 HOURS



SERVES: 6

Ingredients

½ cup Arborio rice
½ cup caster sugar
2 tsp Gewurshaus Masala Chai Sugar
2 tsp vanilla essence
¼ tsp salt
1 L milk

Orange compote

3 oranges
¼ cup caster sugar
Pinch of saffron

Method

Preheat oven on CircoTherm to 140°C. Grease a 1.5 litre shallow oven proof dish.

Place the rice in the dish. Add sugar, chai sugar, vanilla, salt and milk. Mix to combine. Place dish on shelf level 2 and cook, uncovered for 2 hours. Stir rice after 1 hour of cooking time.

While the rice is baking, make the orange compote. In a small saucepan, add the juice of 1 orange. Peel and cut the remaining 2 oranges into slices, place slices in a bowl and set aside. Retain all of the orange juice created while cutting and add to the saucepan. Add sugar, saffron and 1 strip of orange zest to the saucepan. Stir over moderate heat, Induction 6 and simmer for 10 minutes. Allow syrup to cool for 5 minutes then pour over orange slices. Keep refrigerated until ready to serve.

Spoon rice pudding into serving bowls, top each serve with two slices of orange and some of the syrup.

Notes

Rice pudding does form a skin while cooking and isn't covered while cooking. It can be served hot, warm or cold.