

## *Baked Rice Pudding with Cinnamon and Apple*

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**Serves 4-6**

**Cuisine: British**

Preparation Time: 10 Minutes

Cooking Time: 60 Minutes

### **Ingredients:**

100g	Pudding rice
500ml	Full fat milk
170ml	Double cream
50g	Sugar
½ orange	Zest only
1	Cinnamon stick
1	Cooking apple
1	Granny Smith apple
50g	Butter
50ml	Water
50g	Caster sugar
50g	Cinnamon powder

### **Method:**

- Rice Pudding:**  
Add all the ingredients into a large pan, bring to the boil, stirring occasionally. When up to boil, turn down the heat and gently cook until the rice is cooked through and most of the liquid has been absorbed. Leave to cool and take out the cinnamon stick
- Apple Puree:**  
Make the apple puree by peeling and chopping both apples, melt the butter in a pan and add the apples, sugar and water. When cooked down, blitz in a blender and leave to cool then place into a squeeze bottle.

- 3. Glaze:**  
When the rice pudding has cooled, place into 4 to 6 shallow ramekins, dust the top with a mixture of the sugar and cinnamon powder and glaze under a hot grill.

**To Serve:**

Just before serving squirt in some apple puree, then serve straight away

**Chef's Notes:**

The rice puddings should look glazed, a little like a crème brûlée.