

Rice Pudding with Mixed Berry Sauce



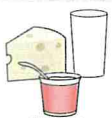
Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Arborio (Short Grain) Rice	15 g	150 g	750 g	1.5 kg	3 kg
Whole Milk	80 ml	800 ml	4 L	8 L	16 L
Granulated Sugar	3 g	30 g	150 g	300 g	600 g
Fruits of the Forest	10 g	100 g	500 g	1 kg	2 kg

Method

Pour the milk, the sugar and the rice into a large saucepan and bring gently to the boil
 Be aware that there will be a huge ratio of liquid to raw rice, do not add more
 Once the liquid has come to the boil, leave to simmer.
 Stir the mix regularly to prevent the burning the bottom of the pan.
 Blend the fruits into a coulis (thick juice).
 Serve the rice pudding with a spoon of berries.

Assembled Tags



Contains Milk

SO₂Contains Sulphur
Dioxide &
Sulphites >
10mg/Kg