

# Rice Pudding with raspberries

SERVES  
6

PREP TIME  
15MINS

COOK TIME  
2HR

INGREDIENTS  
9

DIFFICULTY  
EASY

★★★★★  
(2)



## INGREDIENTS

Butter, softened, to grease

100g arborio or carnaroli rice (from supermarkets)

## METHOD

1. Preheat the oven to 140°C. Grease a 6-cup (1.5L) baking dish with butter.

2.

720ml pure (thin) cream

1 cup (250ml) milk

50g caster sugar

1 vanilla bean, scraped

1/4 whole nutmeg, finely  
grated

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**250g raspberries**

1 tsp pure icing sugar,  
sifted

Place the rice in a sieve and wash well under cold running water. Drain.

3. Place the cream, milk, sugar and vanilla pod and seeds in a small heavy-based saucepan over low heat. Stir until well combined and cook until hot. Discard the vanilla pod.

4. Scatter the rice over prepared baking dish.

Pour in the hot cream mixture and stir to combine. Place dish on a baking tray and bake, stirring every 30 minutes, for 1 hour 40 minutes or until rice is tender. Remove from oven and scatter with nutmeg. Increase oven to 190°C, return rice and bake, without stirring, for a further 15 minutes or until golden. Remove from oven and stand for 20 minutes.

5. Meanwhile, gently toss raspberries and icing sugar in a bowl. Stand for 20 minutes. Scatter warm pudding with raspberries to serve.

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## DELICIOUS TEAM PICK

We used Woolworths Macro Organic Full Cream Milk 1L which is available from Woolworths stores nationally and online now.

