



15 min
+1h20



Rice pudding

with Rhubarb Consume, by Fresh Bread Pâtissier

Enjoy an original home made dessert without any effort.

Ingredients

Rice pudding:

- 0,5 l of fat milk (3%)
- 90 g of round rice
- 60 g of sugar
- ½ of vanilla bean

Rhubarb Consume:

- 100 g of rhubarb, diced
- 50g of strawberries
- 300 ml of sugar
- 50 ml of glucose
- 200 ml of water
- 3 leaves of mint
- 1 lime zest and juice

Preparation

Rice pudding:

Pour the milk into the cake baking pan; add rice, sugar and vanilla beans. Select Program 15 and push start.

Rhubarb Consume:

Boil up water with sugar; add the diced rhubarb, strawberries, lime and mint. Boil and allow it to infuse for 1 hour. Strain the mixture through a fine sieve (chinoise).

Chef's tips:

- *You can do rice porridge as well by replacing the 60g of sugar by ½ table spoon and adding 10g more of round rice.*



Chef: Fredrik Malmstedt

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