

So Good Rice Pudding

1 cup	Rice, parboiled
1.5 L	Water
1 tsp	Salt
250 g	So Good Instant Custard Powder – Vanilla Flavoured (Product Code: 3693842)
750 ml	Milk, full cream long life (room temperature)
6 tbsp	So Good Cinnamon Sugar (Product Code: 3693402)
80 g	Salted butter

METHOD

1. In a pot, add the rice, water and salt.
2. Cook the rice according to the instructions on the packet.
3. Strain and rinse the cooked rice with cold water.
4. In a bowl, whisk the milk and **So Good Instant Custard Powder** together until smooth and lump-free.
5. Add the cooked rice and fold into the custard using a serving spoon or silicone spatula.
6. Transfer into a serving dish and sprinkle with the **So Good Cinnamon Sugar**.
7. Heat a saucepan and add the butter. Whisk continuously until the butter gives off a nutty smell and just slightly starts to darken.
8. Pour over the rice pudding and serve.

CHEF'S NOTE

- Garnish with fresh or mixed frozen berries.



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