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| **Name of Recipe:** | Pastiera of Rice |
| **Author:** | Alfonso Vietri |
| **Origin:** | Campania, Salerno |
| **Characteristics:** | It's a spring dessert |
| **Who created It:** | The origins of the Neapolitan pastiera are very ancient and linked to the pagan rites for the celebration of spring. |
| **Why Is It special:** | Because my grandmother and my mother make a lot of them at Easter and everyone eats it in the family |
| **When do I eat it:** | At Easter and in spring |
| **Ingredients:** | 500g rice  500ml milk  10 eggs  500g sugar  1 vanillina sachet  essence of orange |
| **Preparation:** | Boil the rice, add milk, sugar, 1 sachet of vanillin and the orange flavor; mix everything in a container. Spread butter and flour into the 24cm baking tray and then pour the dough. Put in the oven at 180° with the fan and let It cook 30m. |
| **Servings:** | 8 servings |
| **Cooking time:** | 30 minutes |
| **Picture:** |  |