

Rice Pudding

Ingredients:

300g of Portuguese medium grain rice
350g of sugar
2l of whole milk
6 egg yolks
6dl of water
3 lemon peels
2 cinnamon sticks
1 pinch of salt
Cinnamon Powder for Sprinkling

Preparation:

1. Pour water into a pan and place it on the stove. Add cinnamon sticks and bring it to a boil.
2. Add rice, stirring occasionally until almost no water. Then, add lemon peels.
3. Add milk, stirring occasionally and let rice cook until tender.
4. Add salt. Then, add sugar, stir and let it boil another 5 minutes.
5. In a bowl, beat the egg yolks, add a little bit of milk and stir until well dissolved.
6. Add the egg yolk mixture, slowly stirring it into the pan.
7. Remove from heat.
8. Remove the lemon peel and cinnamon sticks.
9. Taste and check if rice is well cooked.
10. Pour into a serving dish.
11. Sprinkle with cinnamon powder.
12. Your rice pudding is ready! Bon appetit!

