

# Rice Pudding

Brigades @ Home – 18/09/2020

Preparation time: 10 minutes

Cooking time: 2 hours

## Ingredients

100g Pudding rice

50g Caster sugar

700ml Semi-skimmed milk

Butter to grease pudding dish(es)

## Method

1. Preheat the oven to gas mark 3, 180°C, 160°C fan
2. Grease the ovenproof pudding dish(es)
3. Weigh the rice and caster sugar into the pudding dish(es)
4. Measure out the milk and add to the pudding dish(es)
5. Mix the ingredients together until everything is combined
6. Put into the oven for 2 hours
7. Enjoy warm
8. Store any remaining in the fridge once cool

Why not:

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- add some orange zest, and/or vanilla before baking?
  - enjoy with some dried fruit or jam?
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# Rice Pudding

## Ingredients

- 100g Pudding rice
- 50g Caster sugar
- 700ml Semi-skimmed milk
- Butter to grease pudding dish(es)



## Utensils

- Scales & Wooden spoon
- Measuring jug
- Ovenproof pudding dish(es)
- Oven gas 3, 160°C fan



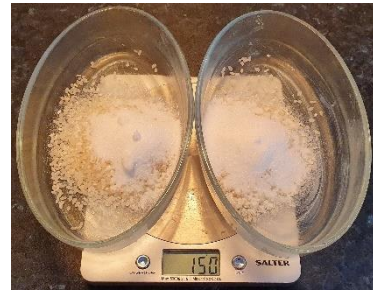
- 1.**  
Grease the pudding dish(es) with the butter



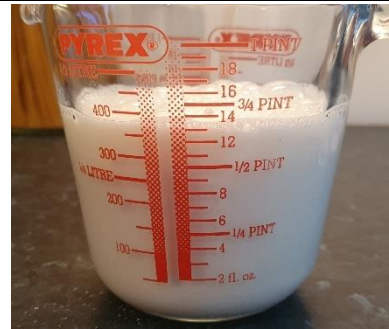
- 2.**  
Weigh the 100g of pudding rice



- 3.**  
Weigh the 50g of caster sugar



- 4.**  
Measure the 700ml of milk in the measuring jug



- 5.**  
Add the milk to the dry ingredients



- 6.**  
Stir well with the wooden spoon so that everything is fully combined  
Put in the oven for 2 hours



- 7.**  
Enjoy

You can remove the skin if you don't like it  
You could add dried fruit or jam too!

