



Rice Pudding



4 servings



30 minutes

INGREDIENTS

- 3 tablespoons sugar
- ½ cup arborio rice
- 2.5 cups Anchor Milk
- 1 cup Anchor cream
- Zest of 1 orange
- 1/3 cup hazelnuts, roughly chopped
- Slices of orange & tamarillo for garnish

METHOD

1. In a pot place the sugar, milk, cream, rice and orange zest and mix until fully combined.
2. Place on the stove, bring to a boil, stirring occasionally then simmer for 20-25 minutes until the rice is cooked.
3. Cool to room temp, then spoon into serving bowls, top with orange slices, tamarillo and crunchy hazelnuts.