

Creamy Rice Pudding With Stewed Fruit

Equipment: Measuring cups and spoons Medium saucepan Wooden spoon	Ingredients: 2ltr full-fat milk 500 ml double cream 1 vanilla pod, split 1 cinnamon stick 200g caster sugar 400g short grain rice 100g salted butter 300g tub mascarpone 1 kg stewed fruit
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What to do:

1. Put the milk, cream, vanilla pod, cinnamon stick and sugar in a pan. Bring to the boil and then remove from the heat and leave to infuse for 1 min.
2. Place the pan back on the heat, pour in the rice and stir. Simmer for 40 mins, stirring frequently, until the rice is soft. Remove from heat and keep warm. When ready to serve, remove vanilla pod and cinnamon. Stir in the butter and mascarpone. Spoon into bowls and top with some of the stewed fruit. Serve one bowl on each table in the kitchen classroom.