

Quick Rice Pudding with Rhubarb Compote



Prep: 15 minutes

Cook: 35 minutes

Yield: 4 servings

Rice Pudding Ingredient Studio – Chefs Candy Argondizza & Marité Acosta

RICE PUDDING INGREDIENTS

- 1 1/2 cups cooked rice
- 2 cups milk
- 1/2 cup sugar
- 1 egg yolk
- 1/2 tsp cinnamon or warm spices such as nutmeg or cardamom

COMPOTE INGREDIENTS

- 2 cups chopped rhubarb
- 1/4 cup lemon juice or 1 tablespoon vinegar
- 2 cups sugar

OPTIONAL

- Add a 1/4 cup of raisins or dried cranberries when you first add the milk for an additional chewy sweetness.
- Orange or lemon zest is a nice flavor for the rice pudding. Using a cheese grater, grate some of the zest into the pudding while cooking.
- Add 2 cups frozen or fresh strawberries or other chopped fruit to the compote for additional flavor.



INSTRUCTIONS

1. Place the cooked rice into a saucepan or pot and add 1 1/2 cups of milk, reserving 1/2 cup for later. Add the sugar and stir ingredients together well.
2. Place on the stove, low heat and slowly bring this mixture to a simmer, about 15 minutes, allowing the starch from the rice to mix with the milk. Continue cooking for approx. 15 minutes.
3. In a small bowl stir together the 1/2 cup of reserved milk, the egg yolk and the cinnamon or warm spice blend.
4. Pour into the rice and stir vigorously to combine. Cook for 3 minutes, while stirring. Once it comes back to a simmer, remove from the heat and let cool. Refrigerate until ready to serve.
5. While pudding is cooling, make the compote. Combine rhubarb and optional fruit with lemon juice in a large saucepan and bring to boil over high heat.
6. Add the sugar, stirring until dissolved into the mixture and return to boil. Boil mixture for 1 minute, stirring constantly. Remove from heat and skim foam if necessary, stirring consistently for 2 minutes to cool. This ensures that the compote will not burn while thickening.
8. Spoon into 1 serving bowl or 4 small bowls and top with warm or cooled compote.

CHEF'S NOTES

If you don't have cooked rice, follow directions on rice package to make 1 cup of rice. Make sure to stir the rice pudding while cooking, so it doesn't stick or burn. Rice pudding makes a great dessert or breakfast! If using other fruit besides rhubarb, substitute 2 cups of sugar for 1 cup.