

SEASONAL RHUBARB RICE PUDDING

Easy to prepare, ready in approx 30 mins, uses seasonal & local produce & serves 6-8.

All ingredients available at Johns!

Ingredients

450g local rhubarb, trimmed & cut into 2.5cm pieces

25g local unsalted butter

100g caster sugar

200 g pudding rice

950 ml local full or semi-skimmed milk

284 ml local double cream

2 tbs caster sugar

1 vanilla pod or 1 tsp vanilla essence

Optional indulgence: 110g Devon clotted cream

Cooking instructions

Place the rice, milk, cream & 2tbs caster sugar in a deep pan and heat gently. Score the vanilla pod lengthways, scrape out the seeds & add both to the pan or add the vanilla essence if using. Stir well, bring to a medium simmer & put the lid on.

Cook for approx 30 minutes, stirring occasionally until the pudding is thick, creamy & the rice just cooked. If it's a bit too thick just add a little more milk.

While the rice is cooking, melt the butter in a pan & cook the rhubarb with the remaining sugar over a high heat for about 5 minutes, stirring frequently. The rhubarb should be just soft. Taste for sweetness & add more sugar now if required.

Remove vanilla pod from the pan. Spoon the rice pudding into a serving dish, swirl in the rhubarb sauce or simply place on top & serve with Devon clotted cream if using. Enjoy!