

Miele

Creamy rice pudding with rhubarb and orange compote

By Miele

20 minutes

Preparation Time

45 minutes

Cooking Time

4-6 serves

Serves



INGREDIENTS

Rice pudding

240 g short grain rice
600 ml full cream milk
375 ml cream
75 g caster sugar
1 vanilla bean, split
1 piece lemon peel
½ tsp ground nutmeg

Rhubarb compote

350 g rhubarb, cut into 3cm pieces
50 g sugar
1 orange, zest and juice
½ tsp cinnamon

METHOD

1. Combine all ingredients for the rice pudding into a DGG2 unperforated steam container.
2. Combine all ingredients for the rhubarb compote into another unperforated steam container. Place both of the containers into the Combi steam oven and create a User Programme: Stage 1 Select Combi steam + Fan Plus at 170°C + 35 minutes + 70% moisture. Stage 2 Select Combi steam + Fan Plus at 170°C +10 minutes + 0% moisture.
3. Remove containers from the oven and allow to cool for 10 minutes. Spoon rice pudding into warm bowls and top with rhubarb compote.

Hints and tips

- The pudding can be cooked in a porcelain dish, however the timings will vary.