

Clocktower Rice Pudding

Moss House rhubarb compote

Serves 6

Ingredients for the rice pudding

250g risotto rice
500ml milk
200g caster sugar
1 split vanilla pod
400ml cream

Method

Preheat the oven to 180°C
Place the risotto rice, vanilla pod, milk in a baking tray and cover with tin foil.
Cook in the oven for 30 minutes or until the rice is fully cooked.
Once the rice is cooked remove from the oven and remove the vanilla pod then stir in the sugar to mix it through the rice, add the cream and mix again.

Ingredients for the compote

2 chopped bramley apples
300g chopped Yorkshire rhubarb
200g sugar
1 split vanilla pod

Method

Place all the ingredients in a saucepan and cook on medium heat until soft.
Remove from the heat, Extract the vanilla pod then leave to cool until you are ready to serve the rice pudding.
The compote could be served either hot or cold with the rice pudding.

To serve place the hot rice pudding in a serving bowl and spoon the compote over the top

Enjoy!