

Rizogalo (Greek rice pudding)

Ingredients

- 90g uncooked short-grain rice
- 500ml water
- 500ml full fat milk
- 4 tablespoons caster sugar
- 125ml full fat milk
- 4 tablespoons cornflour
- 1 teaspoon vanilla extract
- ground cinnamon to garnish

Method

1. Add rice and water to a large saucepan and place over high heat. Bring to the boil, then immediately lower heat to medium-low. Allow to simmer uncovered very slowly, stirring occasionally, until most of the water has been absorbed and the rice is soft, about 30 minutes.
2. Add 500ml milk and 4 tablespoons sugar. Raise heat to high. While the mixture comes to the boil, mix together 125ml of milk with 4 tablespoons cornflour.
3. Once rice and milk mixture boils, add the cornflour mixture along with 1 teaspoon vanilla extract. Stir well to combine. Remove from heat.
4. Ladle rice pudding into individual serving dishes (ramekins work well). Sprinkle with cinnamon. Allow to cool to room temperature, then chill in the fridge for at least four hours or until cold.