

Rice Pudding



Serves 4 **Prep 5 mins**

Cooking 2 hrs

Easy

Ingredients

100g pudding rice
butter, for the dish
30g sugar
700ml semi-skimmed milk
pinch of grated nutmeg or strip lemon zest
1 bay leaf, or strip lemon zest

1. Heat the oven to 150C/130C fan/gas 2. Wash and drain the rice. Butter a 850ml baking dish, then tip in the rice and sugar and stir through the milk. Sprinkle in the nutmeg and top with the bay leaf or lemon zest.
2. Cook for 2 hrs or until the pudding wobbles ever so slightly when shaken.