

Recipes

Jamie Oliver
AT HOME
by Tefal

Rice Pudding



Preparation time : **10 min**
Cooking time : **10 min**



Ingredients

1 vanilla pod
75g pudding rice
600mL full fat organic milk
2 knobs unsalted butter
50g caster sugar
1 wide strip of orange zest
Strawberry jam or Seville orange marmalade

1. Score down the length of the vanilla pod and scrape out the seeds from the inside. Combine the rice, milk, butter, sugar, orange zest, vanilla seeds and vanilla pod in your Tefal saucepan and place on a medium heat.
2. Cook gently, stirring every now and then, until the rice is tender and has absorbed all the liquid.
3. Take off the heat and add a big dollop of jam to the rice pudding before serving with some zested orange sprinkled over the top.



*The British answer to rice pudding -
sweet, sticky, creamy and delicious!*

Jamie O
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