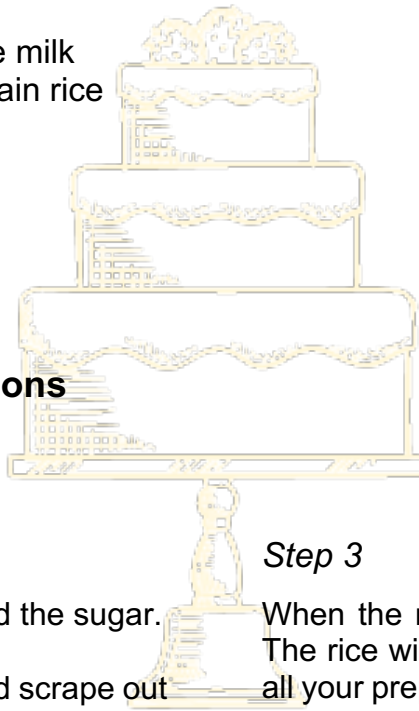


Rice pudding (Riz au lait)

Servings 4	Prep time : 5min	Cook time : 45/50min	Resting time : 1h
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Ingredients

- **4 + 1/4 cups (1L)** of whole milk
- **1/2 cup (120g)** of short-grain rice
- **1/3 cup (60g)** of sugar
- **1** vanilla pod
- *cinnamon (optional)



Step by Step instructions

Step 1

Pour in a pan the milk, the rice and the sugar.

Split the vanilla pod lengthwise and scrape out the seeds to put them in the pan with the milk. Put also the rest of the vanilla pod to allow it to infuse during the cook and increase the vanilla taste.

Step 2

Place the pan on low heat for 40 to 45 minutes and stir regularly during the cook to avoid the rice to stick to the bottom of the pan.

Step 3

When the rice is cook, let it cool completely. The rice will continue to absorb the liquid and all your preparation will become really creamy.

It's ready to eat !

French Pastry Secrets
BY CHARLOTTE