

Baked Rice Pudding

Serves: 2



Ingredients:

- 75g Loprofin rice
- 500ml Sno-Pro/Loprofin Drink*
- 1 tsp cinnamon powder
- 1 vanilla pod, cut in half and seeds scraped out
- 15g cubed butter
- Freshly grated nutmeg

Topping

- 80g dried apricots, quartered
- 65ml freshly squeezed orange juice



Method:

1. Preheat the oven to 150°C.
2. Place the rice in a large greased ovenproof dish and stir in the Sno-Pro/Loprofin Drink, vanilla pod and cinnamon. It will look like a lot of liquid but the rice will absorb the milk during baking.
3. Sprinkle the top with nutmeg and scatter the cubes of butter along the top.
4. Bake for 50 to 60 minutes until softened and all of the milk has been absorbed. Stir once or twice during this time.
5. To make the topping, place the apricots, orange juice in a saucepan and gently heat for 2 minutes and spoon on top of the hot rice pudding.
6. Serve hot or cold.



Chef's Tip:

This rice can be used as a weaning dish. If preparing for babies/toddlers, the portion sizes should be smaller and this recipe would serve 4.