

ORANGE & ALMOND RICE PUDDING



INGREDIENTS:

1 1/2 cups Blanched Sliced Almonds, toasted

1 qt. Milk
6 Eggs, extra large, beaten
1 1/2 cups Brown sugar, packed
1 Tbsp. Orange peel, grated
1 tsp. Orange extract
1/4 tsp. Salt
3 1/2 cups Long-grain rice, cooked
Whipped cream, as needed

PREPARATION:

1. In food processor, grind half of the almonds finely. Reserve remaining almonds for topping.
2. Stir together milk, eggs, brown sugar, orange peel, orange extract, salt and ground almonds until well combined. Stir in rice.
3. Turn mixture into a greased steamtable pan. Bake, uncovered, in 325° F oven for 40 to 50 minutes, or until light golden brown and a knife inserted off-center comes out clean. Cool, then chill, covered.
4. For each portion, place 5 oz. pudding mixture in dessert dish or parfait glass. Layer or top with whipped cream, sprinkle with reserved toasted almonds.

Makes 12 servings

Source: www.aussiealmonds.com.au