

Hazelnut Milk Rice Pudding with Nutmeg

Ingredients

850ml Alpro Hazelnut Drink

140g short grain pudding rice

100g golden caster sugar

2 eggs

Freshly grated nutmeg, to serve



Method

1. Add the rice and hazelnut drink to a pan and heat it until it begins to boil. Reduce the temperature and allow to simmer for 20-25 minutes until rice is cooked through.
2. Lightly whisk the sugar and eggs in a bowl. Add in a spoonful of the cooked rice and stir well until fully combined.
3. Add the rice mixture back into the pan and continue heating for a further 10 minutes until the mixture thickens. Make sure the rice pudding doesn't boil as this can curdle the mixture.
4. Grate the fresh nutmeg onto the rice pudding mix and serve.

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