

## **Eastern Rice Pudding**

### **Ingredients**

900ml Low protein milk

2 tablespoons creamed coconut – check protein content on label

½ teaspoon ground cinnamon

Pinch of ground cloves

75g Loprofin Rice

30g sultanas

50g mixed peel and chopped cherries

25g brown sugar

### **Method**

1. Place rice in a large greased ovenproof dish and stir in the SnoPro, sugar, coconut, fruit, mixed peel and spices.
2. Sprinkle the top with ground nutmeg and dot with butter.
3. Bake at 150°C/300°F/Gas Mark 2 for 2 hours.
4. Serve hot.

This recipe was provided by Nutricia

*National Centre for Inherited Metabolic Disorders*