

Plain Rice Pudding

Ingredients

50g Loprofin Rice

600ml low protein milk

25g caster sugar

15g butter

1 teaspoon ground nutmeg

Method (Oven)

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

Method (Microwave)

1. Place rice in a large bowl and stir in the SnoPro and sugar.
2. Cook for approximately 7 minutes, or until boiling.
3. Stir, cover and cook on a medium-low heat for 20 minutes stirring occasionally until thick and creamy.
4. Pour into an ovenproof dish and brown lightly under a hot grill.
5. Sprinkle the top with ground nutmeg and serve

This recipe was provided by Nutricia