

Raisin-Orange Rice Pudding

(Serves 12)

Arborio rice, traditionally used to make risotto, gives this sweet pudding a chewy texture. The pudding can be refrigerated in an airtight container for up to 2 days before serving, stir in a bit of milk or heavy cream to moisten.

1 1/3 cup Arborio rice
8 cups (2 qt) milk
2 cups heavy cream
2 tbsp vanilla extract
1 tsp salt
2 cups sugar or Splenda
1 cup raisins
6 tbsp finely grated orange zest (about 4 large oranges)
6 tbsp shelled pistachios, coarsely chopped

1. Bring rice, milk, vanilla & salt to a boil in a large saucepan – stirring frequently! Reduce heat to medium, simmer, stirring frequently, until rice is tender & has absorbed most of the liquid, about 20 to 30 minutes.
2. Remove from heat. Stir in sugar, raisins & orange zest.

Rice pudding can be served warm, cold or at room temperature. Thin with heavy cream as necessary. Garnish each portion with 1 ½ tsp of pistachios.

WNK
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