



## Ryzogalo (rice pudding) with baked vanilla and cinnamon fruits



Serves 24 - 30 tastes

Adapted from – SBS.com.au

### Ingredients

#### Baked fruit

12 -14 plums

2 tablespoons sugar

½ teaspoon cinnamon

½ teaspoon vanilla extract

#### Rice

1 cup medium grain rice (which has been par boiled)

750 ml milk

½ teaspoon vanilla extract

50 g caster sugar

Zest from one orange

150 ml cream

### Equipment

Measuring cups and spoons

Measuring scales

Measuring jug

Wooden spoon

Microplane to zest fruit

Large saucepan

Baking dish

Chopping boards

Knives

### What to do:

- Pre -heat oven to 180 degrees celcius
- First prepare the baked fruit.
- Combine all the ingredients in a baking dish. Mix well to coat the fruit in the sugar and spices
- Bake for 15 - 20 minutes or until the fruit is cooked through and just about to collapse
- While it bakes, make the rice pudding
- Place all the rice ingredients in a saucepan and slowly bring to the boil, allow to simmer slowly for about 15 minutes until it becomes thick in consistency. Take it in turns to stir continuously!
- Remove the rice from the heat once thick and glossy
- To serve spoon the rice pudding into bowls and top with a scoop or two of the baked fruit