

Ris a l'Amandes

Creamed rice pudding with hot cherry sauce (Christmas)

One of the most popular and traditional Christmas desserts across Scandinavia.

Include a single whole almond in the rice pudding - the person who finds it should receive a gift, usually a box of fancy chocolates.



Recipe

For the rice pudding (ideally, make the day before)

- 180g pudding rice
- 300ml water
- 1 litre whole milk

To assemble

- 100g blanched almonds
- Seeds from two vanilla pods
- 4 tbsp sugar
- 250ml whipping cream

Method:

- Put the water in a thick-bottomed saucepan and add the rice. Bring to the boil and cook for about 2 minutes.
- Turn down the heat to low and add the milk. Cook for about 10 minutes, stirring frequently. Cover the pan and simmer for about 20 minutes, stirring occasionally until rice is cooked through. Cool completely, ideally over night.
- The next day, chop the almonds into chunky pieces, apart from one, which should be kept whole.
- Add the vanilla seeds, sugar and chopped almonds to the cold rice pudding and stir. In a separate bowl, lightly whip the cream and fold it into the rice pudding. Finally, add the whole almond. Chill until serving with warm cherry sauce.

Most people buy the cherry sauce topping (we recommend Fynbo Cherry Sauce). There is enough to do at Christmas without this extra task! However, if you do fancy making it, here's how.

For the cherry sauce:

- 2 jars of cherries in juice (300-350g each) – such as Morella cherries.
 - 100ml cherry juice from the jars
 - 1 tbsp potato flour or cornflour
 - 2 tbsp caster sugar
- Combine a small amount of the juice and potato flour (or corn flour) to make a 'roux', and set aside.
- In a saucepan, bring the sugar, cherries, and the rest of the juice to the boil.
- Add the 'roux', stirring constantly. Turn the heat to low until the sauce is ready so it doesn't boil. Have a taste to see if more sugar is required, depending on what type of cherries you've used.



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