

# Vanilla Rice Pudding

## Ingrédients

- 950g to 1L of milk
- 75g of sugar
- 2 tablespoons of vanilla extract
- 150g of round dessert rice
- 950g to 1L of milk (of your choice: cow's milk, plant milk: almond, hazelnut, oat...)
- 75g of sugar (you can use muscovado sugar to lightly flavor the rice pudding)
- 2 tablespoons of vanilla extract

## Préparation

1. For breakfast, dessert, or snack time, here's a recipe that adapts to all situations: the classic rice pudding.
2. Classic, indeed, but depending on the milk used and the toppings added, you can end up with many very different and delicious versions!
3. Here, moreover, I didn't have to do anything, my robot did everything for me ☐ Equipment: I used my Kenwood Cooking Chef to make the rice pudding (it weighs the ingredients, heats, and mixes continuously for a well-cooked and creamy rice pudding): code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking machine / commercial collaboration.
4. Shopping list: of round dessert rice to of milk of sugar 2 tablespoons of vanilla extract Preparation time: 50 minutes For about 6-8 people: Ingredients: of round dessert rice to of milk (of your choice: cow's milk, plant milk: almond, hazelnut, oat...) of sugar (you can use muscovado sugar to lightly flavor the rice pudding) 2 tablespoons of vanilla extract What you want to flavor your rice pudding: for me, cinnamon, hazelnuts, and hazelnut puree, but you can use the nut puree of your choice (almond, pistachio, peanut, pecan...), add other dried fruits, chocolate, cocoa powder, freeze-dried fruits... Recipe: If you are using the cooking chef, pour the rice, milk, sugar, and vanilla into the bowl and follow the pre-programmed recipe.
5. This way, the robot will mix regularly, and the rice can cook without sticking.
6. Without a robot, mix the same ingredients in a saucepan.
7. Cook over low heat and covered, stirring very regularly to prevent the rice from sticking.
8. When the rice is tender, pour it into another container, let it cool, and add whatever you like before enjoying!