



PREP: 10
COOK: 40
SERVES: 6

Vanilla, Rose & Pistachio Rice Pudding

This thick, creamy rice pudding is laden with our beautiful single origin vanilla bean paste from Madagascar. Finished with a swirl of cream, rosewater honey syrup and chopped pistachios, it's a comforting yet elegant dessert or even an indulgent brunch recipe.

Ingredients

Rice Pudding

1 cup + 1 tbsp (220g) Arborio rice
25g unsalted butter
3 cups (750ml) milk
2 tsp Queen Finest Madagascar Vanilla Bean Paste
1/4 cup (55g) caster sugar
3/4 cup (180ml) pure cream
Chopped pistachios, to serve

Method - Syrup

STEP 1

Combine water, sugar and honey in a small saucepan and bring to a simmer, stirring until all sugar is dissolved. Reduce heat to low and heat until liquid slightly reduces and becomes a syrup, approx. 10 minutes. Remove from heat and stir through vanilla paste and rosewater essence. Syrup can be stored refrigerated in an airtight container for up to four weeks.

Method - Pudding

STEP 1

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Ingredients

Rose petals, to serve

Rosewater syrup

½ cup (125ml) water

1/3 cup (75g) caster sugar

1 tbsp (30g) honey

1 tsp Queen Natural Rosewater Flavour

1 tsp Queen Finest Madagascar

Vanilla Bean Paste

Method - Pudding

Combine rice, butter, milk, vanilla paste and sugar in a large saucepan and bring to a simmer. Reduce heat to low and cook for 20-30 minutes, stirring occasionally until rice is tender and cooked through. Remove from heat.

STEP 2

Warm cream gently over low heat or microwave on low for 60 seconds until warm, not hot. Stir cream through rice pudding and divide into bowls. Top with a drizzle of rosewater honey syrup, pistachios and rose petals to serve.

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