

Rice pudding

Cuisine: Indian

Food category: Desserts



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Company: Retigo



Program steps

Preheating: 195 °C

1	Hot air	100 %	Termination by time	00:40 hh:mm	180 °C	+ 90 %	
2	add condensed milk						
	Hot air	100 %	Termination by time	00:20 hh:mm	180 °C	+ 90 %	

Ingredients - number of portions - 8

Name	Value	Unit
milk 3.5%	1.5	l
evaporated milk	200	g
basmati rice	75	g
saffron, scar	1.5	g

Nutrition and allergens

Allergens: 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

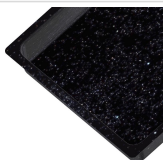
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	66.7 kJ
Carbohydrate	9.6 g
Fat	2.1 g
Protein	2.4 g
Water	0 g

Directions

1. Set the oven on dry heat at 180°C.
2. After thoroughly rinsing the rice, transfer into an ovenproof GN dish and pour the whole milk over and cover with a lid.
3. Bake for 40 minutes, add the condensed milk and bake for another 20 minutes.
4. Remove, add the saffron and chill.
5. Portion and serve.

Recommended accessories



Enameled GN container