

Rice pudding

Cuisine: **Indian**
Food category: **Desserts**



Author: **Jaroslav Mikoška**


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