



A dish seemingly without borders, **rice pudding** has different names in many different languages. With so many variations, the dish can be customized to your preferred taste.

This traditional Basque recipe for rice pudding, or arroz-esnea, has a blend of warm cinnamon, sweet sugar, and refreshing lemon flavors. Whether celebrating a holiday or simply entertaining friends, this creamy mixture of rice and milk may transport you to the old country or start a new tradition.

Rice Pudding

Cook Time: ~40 min. Serving Size: 4 People

Ingredients:

- 4 1/4 cups milk
- 1/4 cup heavy whipping cream
- 1 cinnamon stick
- Peel of 1 lemon
- 1/4 cup rice
- 3/4 cup sugar



Instructions:

1. Bring the milk, heavy whipping cream, cinnamon, and lemon peel to a boil in a medium pot.
2. While the previous ingredients are coming to a boil, rinse the rice in a strainer or colander. This way, the rice will lose some of its starch, and it will remain loose after cooking. Drain the rice well.
3. When the milk starts to boil, remove the cinnamon stick and lemon peel used to flavor the milk, and set heat to low.
4. Add the rice. With a wooden spatula or spoon, stir constantly and carefully, so that it does not stick to the bottom of the pot.
5. Cook until rice is tender.
6. Add the sugar, and keep the pot on low heat for a couple of minutes, until the sugar dissolves completely.
7. Finally, take the rice pudding off the heat, and let it cool naturally.
8. When it has cooled, take it out to the table, preferably in earthenware bowls, and garnish it with a mixture of granulated sugar and cinnamon.

Price: Cheap to Mid-range

Skill Level: Beginner