



Rice pudding with raisins and orange

Ingredients

20 grams Flora ProActiv Light
50 grams dessert rice
500 ml semi-skimmed milk
1 orange
25 grams raisins
1 tsp cinnamon



Method

In a pan, bring the dessert rice with the milk and a small pinch of salt to the boil. Cook the rice gently for about 12 minutes until a thick rice pudding forms.

Meanwhile, squeeze the orange into another pan and bring the orange juice and half of the cinnamon to the boil. Add the raisins and let them simmer for a moment.

Spoon the raisins and Flora ProActiv through the rice pudding (make sure that the pan with the rice pudding is no longer on the heat).

Divide the rice pudding between two dishes. Finish with a touch of cinnamon.