



MACKAYS

# Creamy Rice Pudding with Raspberry & Pistachios

Serves: 6

## Ingredients

- 100g pudding rice (or paella rice)
- 25g Valio Unsalted Butter
- 60g sugar
- 1 litre whole milk
- 1 bay leaf (optional)
- 1 teaspoon vanilla bean paste (or ½ vanilla pod)
- 6 tablespoons Mackays Scottish Raspberry Preserve
- **20g pistachios or toasted hazelnuts, roughly chopped**
- A handful of Emborg Raspberries



## Method

- 1** Preheat the oven to 160°C.
- 2** Put the rice, butter and sugar into a 1.5 - 2 litre ovenproof dish.
- 3** Put the milk in a small pan and add the bay leaf and vanilla bean paste or pod and bring to a simmer. If you are using the vanilla pod, cut it in half lengthways and scrape out the seeds into the milk.
- 4** Once the milk begins to simmer, add it to the rice mixture and then immediately put the dish into the oven. Bake for 75-90 minutes, but check after 60 minutes. If the top is getting too brown put a piece of foil over the top.
- 5** The pudding is ready when a thin golden skin over the top of the pudding becomes visible and the rice is completely soft.
- 6** Serve immediately with a dollop of Mackays Scottish Raspberry Preserve, a few fresh raspberries and a sprinkle of pistachios or hazelnuts.