

GREAT RECIPE IDEAS FOR YOUR FOOD DONATIONS



RICE PUDDING WITH BERRY COMPOTE

This quick rice pudding recipe is cooked on the hob instead of in the oven to save time. The fruit compote is a great way to use up leftover fruits.

Serves 4

Prep time: 10 minutes

Cooking time: 30 minutes

INGREDIENTS

- 100g Arborio or pudding rice
- 1L **Alpro Almond drink**
- 2 tsp almond extract
- 100ml **Alpro Plain alternative to yogurt**

For the fruit compote:

- 200g mixture of fresh strawberries, raspberries, blueberries (or frozen mixed berries)
- Zest & juice of 1 orange
- 1 tsp cornflour, mixed with 1 tbsp of the orange juice
- 2 tbsp honey or sugar

METHOD

1. Pour the rice into a medium-sized saucepan, add the **Alpro Almond drink** followed by the almond extract and cook over a medium heat for 30 minutes, stirring occasionally.
2. Test to make sure the rice is cooked but still has a 'bite' to it. Ideally, it should have a slightly runny and creamy consistency.
3. Remove from the heat and allow to cool for 5 minutes then stir in the **Alpro Plain alternative to yogurt**.
4. **To make the fruit compote:** place fruit in a liquidiser or use a hand blender to blitz into a rough purée. In a small saucepan, blend the cornflour and 1 tbsp juice to a smooth paste, add the mixed fruit purée, orange zest and juice and honey/sugar and cook over a medium heat, stirring continuously until it thickens.
5. Serve rice pudding hot or cold with the fruit compote.

Cooking for a crowd

To serve 12: triple the recipe ingredients. Prep time: 15 minutes. Cooking time: 50 minutes. Use a 3.5 litre saucepan.

TOP TIP

For a tropical rice pudding: the rice pudding can be prepared with **Alpro Coconut drink** and served with tropical fruits such as mango or pineapple, peeled and cut into 1 cm cubes or use canned varieties.