



Vanilla Rice Pudding with Pear Compote

Recipe by Zola Nene

Serves: 4

Cooking: 1hr 20min

Difficulty: Easy

Ingredients :

- 250g Jasmine rice, rinsed
- 500ml milk
- 100g Selati castor Snow
- 250ml cream
- 2 tsp vanilla paste

Pear compote:

- 3 pears, peeled and sliced
- 1tsp vanilla paste
- 125ml pear juice
- 2 Tbs Selati castor snow sugar

Nut topping:

- 100g flaked almonds
- 1 Tbs Selati Muscovado sugar
- Pinch ground cinnamon

Methods :

- Place the rice, milk and sugar into a saucepan, cover and simmer, stirring frequently, and cook for about 15 – 20 minutes until the rice is tender.
- Stir in the cream and vanilla.

- Place pears, vanilla, pear juice and sugar into a pan and stir until sugar dissolves. Simmer gently until the pears begin to soften and the sauce reduces
- Toast nuts in a dry pan. Remove from the heat, add sugar and cinnamon.
- Serve rice pudding in bowls, topped with compote and sprinkled with nuts.