

Pear and Sultana Rice Pudding

Serves: 2

Prep time: 5 minutes

Cook time: 20 minutes



1 serve per portion

Ingredients

¼ cup jasmine rice

⅔ cup milk

¾ cup water

1 pear, cored and finely chopped

¼ cup sultanas

½ teaspoon cinnamon

Method

ADD all ingredients to a small saucepan over medium heat.

BRING to a boil, then reduce heat and simmer for about 20 minutes, stirring occasionally so the rice doesn't stick to the bottom. You may need to add more water if the mixture gets too dry.

COOK until the pear and rice have softened.

SERVE with a sprinkle of cinnamon.



Everyday Food

Recipe courtesy of the Country Kitchens team