



## RICE PUDDING WITH WHISKY & RASPBERRIES



### Ingredients

1 litre   4 cups milk or heavy cream (or coconut, oat, or soy milk)	1 g   ¼ tsp salt
250 ml   1 cup filtered water	15 ml   1 tbsp vanilla bean paste or extract (or 3 vanilla bean pods)
220g   1 cup arborio rice, unwashed	125 ml   ½ cup honey (or 100 g sugar - brown or white)
20g   2 tbsp orange zest	60 g   ¼ cup butter (or coconut oil)
120ml   ½ cup orange juice	2 oz   60ml   ¼ cup Scottish whisky (eg. Oban or Drambuie) - Omit this if you need to for your intended audience!
6g   2 tsp ground cinnamon (or 2 cinnamon sticks)	
1 g   ½ tsp ground cardamom (or 2-4 whole cardamom pods)	
1 g   ½ tsp ground nutmeg	4-6 oz   1 - 1 ½ cups fresh raspberries
2 star anise pods	



### Instructions

Servings  
4

Prep Time  
10 mins

Cook Time  
50 mins

Total Time  
1 hour

1. Soak the fresh raspberries in cool water for 5 minutes, then rinse thoroughly and pat dry. Pick out any damaged or decayed raspberries, then set the clean berries aside.
2. Prepare the ingredients. Measure out the spices, whisky, honey, butter, rice, milk, etc, then set aside. Zest and juice the orange, then set aside. If using fresh vanilla beans, slice the pods open lengthwise and scrape out the seed paste inside (save both the seed paste and pods to use).
3. Heat the milk in a medium saucepan over medium-high heat. Stirring constantly. If using fresh spices or scraped out vanilla bean pods, add them to the milk as well. Let the milk heat until it just barely breaks into a simmer, then remove the milk from the heat and cover with a lid. Let the warm milk sit covered for at least 10 minutes before adding it to the rice.
4. Add the water to a large frying pan. Warm the water over high heat until it breaks into a simmer.
5. Reduce the heat to medium and add the rice. Stir the rice until the water is fully absorbed.
6. Add the orange zest and juice. Stir the rice until the juice is fully absorbed.
7. Add the salt and spices (if using ground spices). Mix well.
8. Add the warm milk, a little bit at a time (remove the whole spice pieces first, or add them into the rice and pick them out later). Stir the rice continuously, allowing the rice to absorb all the milk before adding the next splash of milk. Repeat this process for 20 minutes, until the rice is fully cooked and all the milk has been added.
9. Turn off the heat but leave the pan over the burner. Add the honey, vanilla extract, whisky, and butter, then stir the pudding over the residual burner heat for 2-3 minutes.
10. Serve the rice pudding warm or chilled, topped with fresh raspberries and a drizzle of honey.