



# BAKED RICE PUDDING WITH PLUMS



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Oven baked dishes remain moist for longer
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS FOR 30 X 20 CM OVEN PROOF DISH

### FOR THE RICE PUDDING

<b>125 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Risotto rice
<b>400 ml</b>	Milk
<b>1</b>	Stick of cinnamon
<b>20 g</b>	Butter, softened
<b>40 g</b>	Sugar
<b>2</b>	Egg yolk(s)
<b>75 g</b>	Low fat quark [cream cheese]
<b>2</b>	Egg white(s)
<b>200 g</b>	Plums, cored
<b>5 ml</b>	Rum
<b>10 g</b>	Sugar
	Butter, for the baking tin
	Sugar, for the baking tin

## METHOD

1. Preheat the oven to 175° C (conventional oven).
2. Cook the rice, milk and cinnamon stick until the milk has been absorbed. Allow to cool.
3. Whisk the butter and sugar until fluffy. Gradually add the egg yolks and continue to whisk. Spoon the QimiQ Classic into the mixture and mix well. Add the quark and mix well.
4. Add the QimiQ mixture to the rice and mix well.
5. Whisk the egg whites until stiff and fold carefully into the mixture.
6. Place the plums into a greased oven proof dish and drizzle with the rum and sugar mixture. Cover with the rice cream.
7. Bake in the preheated oven for approx. 45 minutes.