



RICE PUDDING FROM HORST SOMMERER



QimiQ BENEFITS

- Creamy consistency
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

1200 g QimiQ Classic

200 g Pudding rice

600 g Vanilla yoghurt

Sweetener

Cinnamon

Mixed berries, fresh

Mint

METHOD

1. Bring the QimiQ Classic to a boil.
2. Add the washed rice, reduce heat to low and simmer for 30 minutes, stirring constantly.
3. Stir in the sugar and cinnamon. Allow to cool.
4. Fold in the yoghurt.
5. Pour into dessert glasses and serve garnished with fresh berries and mint leaves.