



# BAKED RICE PUDDING WITH PLUMS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE RICE PUDDING

|               |                              |
|---------------|------------------------------|
| <b>250 g</b>  | QimiQ Classic, unchilled     |
| <b>200 g</b>  | Risotto rice                 |
| <b>800 ml</b> | Milk                         |
| <b>2</b>      | Stick of cinnamon            |
| <b>40 g</b>   | Butter, softened             |
| <b>80 g</b>   | Sugar                        |
| <b>4</b>      | Egg yolk(s)                  |
| <b>150 g</b>  | Low fat quark [cream cheese] |
| <b>4</b>      | Egg white(s)                 |
| <b>400 g</b>  | Plums, cored                 |
| <b>10 ml</b>  | Rum                          |
| <b>20 g</b>   | Sugar                        |
|               | Butter, for the baking tin   |
|               | Sugar, for the baking tin    |

## METHOD

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