



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



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE RICE PUDDING

250 g	QimiQ Classic, unchilled
200 g	Risotto rice
800 ml	Milk
2	Stick of cinnamon
40 g	Butter, softened
80 g	Sugar
4	Egg yolk(s)
150 g	Low fat quark [cream cheese]
4	Egg white(s)
400 g	Plums, cored
10 ml	Rum
20 g	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.