BASCO
GOURMET SPAIN TO YOUR DOOR

Crema de Arroz con Leche



PREP TIME
10 MINS

COOK TIME
55 MINS

TOTAL TIME
1HR 5 MINS

SERVES 4 PEOPLE

EASY

Ingredients

1.5 litres whole milk
200g water
100g paella rice
1 cinnamon stick
1 vanilla pod, split in two
50g butter
150g caster sugar, plus extra for the topping
1 tsp salt

Method

Start by bringing the milk to the boil in a heavy bottom casserole pan with the cinnamon and vanilla. Cover with cling film and allow the milk to infuse for 15 minutes.

In another saucepan, add the rice and water, bring to the boil and simmer for 15 minutes stirring it regularly until the rice is al dente.

Remove the cinnamon stick and vanilla pod from the infused milk and bring the milk to the boil again. Add the cooked rice, reduce the heat to a simmer and using a wooden spoon begin to stir the rice mix for 40 minutes to avoid the rice from sticking to the pan. You will notice how the mix starts to thicken gradually, so make sure you keep stirring it.

Once you got a think cream, add the butter and stir until fully combined. Take the rice cream off the heat and allow to cool slightly. Add the salt and sugar on a steady flow until fully combined and spoon the mix into individual shallow plates or ramekins and allow the mix to cool down at room temperature.

Once you are ready to serve, sprinkle each plate with caster sugar and blow torch until the sugar has dissolved and you get a beautiful, light brown caramel topping.