



# Greek rice pudding with figs

20'  
Hands on

40'  
Cook Time

4-6  
Portion(s)

1  
Difficulty



## Ingredients

- 250 g brown rice
- 250 g granulated sugar
- 500 ml water
- 1 liter milk, 3,5%
- 50 g corn starch
- 2 vanilla pods, or 2 packets of vanilla powder
- 125 g butter
- 4-6 figs, fresh, cut in 4
- lemon zest, from 1 lemon

## Διατροφικός πίνακας

Nutrition information per portion

630 Calories (kcal)	24.0 Total Fat (g)	15.0 Saturated Fat (g)	91.0 Total Carbs (g)
32%	34%	75%	35%
55.0 Sugars (g)	11.0 Protein (g)	3.4 Fibre (g)	0.19 Sodium (g)
61%	22%	14%	3%

## Method

- Add the rice, sugar, water and 750 ml of milk, to a large **pot**. Begin heating over low heat.
- In a **bowl**, mix the remaining milk and corn starch. Set aside.
- If using vanilla beans, then remove the seeds, using a sharp knife. Add them to the pot along with vanilla pod.
- If using vanilla powder, add them to the rice pudding after the cooking is complete and the pot has been removed from heat.
- Simmer the rice slowly, stirring occasionally until ready. The longer it cooks the "stickier" it will become. So it's preferable that the rice is still quit firm or al dente when removed from heat, since it will continue cooking for quite a few minutes after.
- When it's almost ready, (it will take at least ½ an hour), pour in the milk and corn flour mixture. Continue cooking for 1-2 minutes longer, until it thickens a bit.
- Remove from heat and add the butter, cut in to pieces.
- Continue stirring until the butter has melted and the mixture is completely combined.
- Serve in small bowls, along with fresh figs and lemon zest.