



# Oven-baked rice pudding

15'  
Hands on

25'  
Cook Time

4-6  
Portion(s)

1  
Difficulty



## Method

- Preheat the oven to 180° C (350° F) set to fan.
- Heat the milk along with the rice and half of the sugar into a **pot** over medium heat, for 2-3 minutes.
- At the same time, whisk the eggs and the rest of the sugar into a **bowl**.
- As soon as the milk comes to a boil, remove the pot from the heat and use a serving spoon to pour the milk mixture into the bowl with the eggs by whisking constantly.
- Transfer the mixture back to the pot and place it over medium-low heat until the mixture comes to a boil, for about 1-2 minutes.
- Remove the pot from the heat, add the raisins, and mix.
- Pour the mixture into a 20 cm round **baking pan** and bake it in the oven for 20 minutes until it sets.
- Remove the baking pan from the oven and let it cool well.
- Take the rice pudding out of the pan and serve with cinnamon.

## Ingredients

- 500 g milk, 3.5% fat
- 200 g basmati rice, cooked, leftover
- 50 g granulated sugar
- 2 eggs, medium
- 50 g golden raisins

To serve

- 1/2 teaspoon(s) cinnamon

## Διατροφικός πίνακας

Nutrition information per portion

176 Calories (kcal)	4.8 Total Fat (g)	2.5 Saturated Fat (g)	27.0 Total Carbs (g)
9%	7%	13%	10%
18.0 Sugars (g)	6.2 Protein (g)	0.5 Fibre (g)	0.16 Sodium (g)
20%	12%	2%	3%