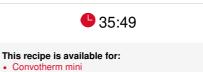
www.convotherm.com



Applesauce and cinnamon Rice pudding





Accessories: 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

| | Chilled 4°C |
|---|-------------|
| × | 4 Portions |
| 9 | From Raw |
| | |
| | - |

合 Steam 00:35 | - Stage 1 100 °C

| 350 | g | Rice for Rice pudding |
|-----|-----|-----------------------|
| 30 | g | Vanilla sugar |
| 1 | pcs | Cinnamon stick |
| 2 | pcs | Lemon Zeste |
| 900 | g | Milk |
| 6 | tbs | Sugar |
| 1 | kg | Apples |
| 100 | g | Applejuice |

1. Food Preparation

Put the rice in the tray with half of the vanilla, sugar, cinnamon stick and lemon zest. Add the milk and stir. Peel and core the apples and cut them into slices. Add the rest of sugar, cinnamon, lemonzeste and apple juice. Decant into a GN.

2. Cooking Instruction

Rice pudding and the apples can be put together in the Convotherm. Using the tray timer, remove the apples after 12 minutes and puree with a hand blender to the desired size. When the rice pudding is

ready, remove the cinnamon stick and lemon zest and stir well. If the rice is still too grainy, cover it and let it stand for a while.

3. Food Serving Instruction

The rice pudding can be served hot and cold. Classically it is eaten with sugar and cinnamon, or applesauce.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service