

## Applesauce and cinnamon Rice pudding



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**This recipe is available for:**

- Convotherm mini

**Accessories:**

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

PROFILE

- Chilled 4°C
- 4 Portions
- From Raw

**Stage 1**  
100 °C

Steam

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RECIPE

**Ingredients**

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.