



CARAMELIZED RISOTTO PUDDING

Serving : 6

INGREDIENTS

7/8 cups (320g) plus 1 Tbsp granulated sugar
1/2 Tbsp grated orange zest
1/2 cup (115g) raisins soaked in 1/8 cup (30g) Cointreau until soft
3 cups (75 cl) whole milk
1/2 cup (115g) Arborio rice
2 egg yolks
2 egg whites
1 1/2 cups (12cl) whipped cream

PREPARATION

- 1 - Heat oven to 300° F (150°C).
- 2 - Heat 1 cup (230g) sugar in skillet over medium heat to golden; pour into 9" (23cm) baking dish; reserve.
- 3 - Combine 3/8 cup (90g) sugar with orange zest; stir in milk.
- 4 - Combine milk and rice in saucepan over medium heat; bring to boil; simmer and stir until rice is tender; cool.
- 5 - Stir in yolks; reserve.
- 6 - Beat whites until stiff, while gradually adding 1 Tbsp sugar.
- 7 - Fold whites into rice; fold in raisins and Cointreau.
- 8 - Pour into the small caramel-lined baking dishes set in larger baking dish filled with 1/2" water; bake in oven until lightly browned - 35 mins.; serve with whipped cream.

