

## **Rice Pudding** and Fresh fruit compote

<b>45g/ 4oz</b>	<b>Pudding rice</b>
<b>25g</b>	<b>Butter</b>
<b>50g</b>	<b>Sugar</b>
<b>1litre/ 2pints</b>	<b>Milk</b>
<b><math>\frac{1}{2}</math></b>	<b>Can of Evaporated milk</b>

Wash the rice in cold water. Drain and put in the top part of a double saucepan. Put boiling water into the bottom half of the pan, and sit the other pan on top. Add just enough cold water to cover the rice, cover and cook gently until the rice has absorbed the water. Add most of the milk and stir, then cover and leave over a gentle heat for about an hour.

Add the butter to the rice.

Put the half tin of evaporated milk, sugar and remaining milk into a bowl and stir thoroughly. Add to the rice, mixing all the time, then cook for a further 10-15 minutes until thick and creamy.

### **Fresh Fruit Compote:**

<b>225g/ 8oz</b>	<b>Soft fruit (can be frozen)</b>
<b>55g/ 2oz</b>	<b>Sugar</b>
	<b>Small amount of water</b>

Put all the ingredients in a pan on a low heat and cook until soft with little chunks  
OR blend to form a smooth consistency.