



# *Marithé's delicious recipes*

## **Rice pudding with raspberries**

**NO EGGS, WHEAT FLOUR, PEANUTS OR FLAVOURING**

### INGREDIENTS

- 150 g short grain rice
- 75 cl. milk,
- grated zest of an untreated orange,
- 60 g sugar,
- 20 g butter,
- 1 punnet of raspberries,
- 10 mint leaves,
- 5 cl kirsch,
- A pinch of salt.

### INSTRUCTIONS

- Boil the rice for 5 min. Rinse it with cold water and drain it.
- Bring the milk to the boil with the orange zest, sugar, butter and salt, then sprinkle in the rice. Cook for 30 to 35 min. half-covered, without stirring.
- Wash the mint leaves, warm the rice and mix half the raspberries into it.
- Put into a fluted mould. Level and chill for 2 hours.
- Turn the rice pudding out onto a plate, decorate it with the rest of the raspberries and the fresh mint.
- Serve well chilled.

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