



ChefNorway's

Norwegian Rice Porridge

Servings	Preparation Time	Cooking Time	-	Oven Temperature
4+ People	5 minutes	70 minutes	- minutes	100/212 Celsius/Fahrenheit

This must be the most classic Saturday lunch for Norwegians. And it basically makes itself. You only have to boil rice and add milk. Then leave it in the oven for an hour at low heat. If you come to Norway you will find commercials for this everywhere. Often related with trolls and fairy tale stories.



Ingredients

European Measurements	US Measurements
2 dl. short rice (basmati rice, or any white short rice)	1 cup short rice (basmati rice, or any white short rice)
4 dl. water	2 cups water
10 dl. milk	5 cups milk

Butter, sugar, cinnamon and raisins

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Red = Topping for the rice porridge

Directions

1. Start by boiling rice and water for about 10 minutes.
2. Then add milk and bring that to boil.
3. Add a lid and leave it in the oven for 60 minutes.
4. It should be done and you should serve this meal in a soup bowl.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

