

# ChefNorway's Christmas Rice Cream

Servings	Preparation Time	Cooling	Cooking Time	Oven Temperature
4+ People	20 minutes	180 minutes	70 minutes	100/212 Celsius/Fahrenheit

You cannot tell a Norwegian that his classic Christmas doesn't include a dessert of rice porridge, with whipped cream, vanilla, sugar, and delicious raspberries. I've put together this recipe so you guys can do the classic round of who's the big winner of the family Christmas dinner. Make sure to put one white almond (remove the brown skin). Whoever is the lucky one to get the almond should be given a marzipan pig as a prize. Make sure to suspect everyone around the table for having the almond. And most of all, DO NOT share the information that you have it until everyone has finished their portion. It's not just a dessert or a game of who's the best at hiding the almond. It's a tradition for almost every Norwegian!



## Ingredients

European Measurements	US Measurements
1 cup short rice (Basmati)	1 cup short rice (Basmati)
4 dl. water	2 cups water
1-liter milk	5 cups milk
<b>Rice Porridge</b>	<b>Rice Porridge</b>
<b>7 dl. heavy cream</b>	<b>3 ½ cups heavy cream</b>
<b>4 dl. sugar</b>	<b>2 cups sugar</b>
<b>2 tsp. vanilla</b>	<b>2 tsp. vanilla</b>
<b>200g raspberries</b>	<b>14 oz. raspberries</b>

## 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. Then leave it in the fridge for about 3 hours to cool down.
5. In a mixture whip sugar and heavy cream
6. Add vanilla, and mix quickly. (I also use some real vanilla bean in it)
7. Mix with the rice porridge.
8. Leave it in the fridge until you want to serve.
9. Heat up raspberries with a cup of sugar. Serve warm or cold with the Rice Cream.

There are lots of delicious Christmas recipes on the website with a video showing how to make every recipe. (Click to view)

