



ChefNorway's

Norwegian Rice Porridge

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

This must be the most classic Saturday lunch for Norwegians. And it 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 to trolls and fairytale stories.



Ingredients

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

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. Porridge should be finished, 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 are lots of delicious recipes on the website with a video showing you how to make every recipe in English. (Click to view)

