



Rice Cream

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 add a white almond (remove the brown skin). Whoever is the lucky one, to get the almond should be rewarded 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!

Measurements

Rice Porridge

1 cup short rice (basmati)

4 dl. water

10 dl. milk

Other

2 dl. heavy cream

4 dl. sugar

2 tsp. vanilla

200g raspberries

Servings: 4+ servings

Preparation time: 20 minutes

Cooking time: 70 minutes

Cooling time: 3 hours

Total time: 4,5 hours

Directions

- ☞ Start by boiling rice and water for about 10 minutes.
- ☞ Then add milk and bring that to boil.
- ☞ Add a lid and leave it in the oven for 60 minutes.
- ☞ Then leave it in the fridge for about 3 hours to cool down.
- ☞ In a mixture whip sugar and heavy cream
- ☞ Add vanilla, and mix quickly. (I also use some real vanilla bean in it)
- ☞ Mix with the rice porridge.
- ☞ Leave it in the fridge until you want to serve.
- ☞ Heat up raspberries with a cup of sugar. Serve warm or cold with the rice cream.