

Apricot Rice Pudding

Quilt and Café

Original recipe from Gale Gand

Butter Sugar Flour Eggs

Ingredients

1 cup raw short-grain rice (such as Arborio), rinsed in a colander until the water runs clear

4 1/2 cups milk

1/4 cup diced dried apricots

1/4 vanilla bean, split lengthwise and soft insides scraped out and reserved

1/2 tsp. freshly grated lemon zest

4 egg yolks

1/2 cup sugar

Method

Bring the rice, milk, apricots, vanilla scrapings, and lemon zest to a simmer in a covered heavy saucepan over medium heat. Immediately reduce the heat to as low as possible, cover tightly, and simmer gently, stirring occasionally, until the rice is very tender, 20-25 minutes. Turn off the heat.

Stir the egg yolks into the cooked rice mixture and stir just until thickened, 1-2 minutes. Stir in the sugar.

Spoon the rice pudding into ramekins or dessert cups and let cool. Cover tightly with plastic wrap and refrigerate at least 2 hours. *(Or refrigerate until ready to serve, up to 24 hours)*

Makes 6 to 8 servings