



Creamy vanilla rice pudding, with cherry compote

Ingredients for the rice pudding:

- 200 g round-grain rice
- 1 litre milk
- 100 g sugar
- 1 vanilla pod
- 1 pinch of salt

Ingredients for the cherry sauce:

- 400 g cherries from the jar
- 1 TBSP lemon juice
- 1 TSP cornflour

Cooking instructions:

1. Preparing the rice pudding:

- Rinse the round-grain rice in a sieve and drain well.
- In a large saucepan, bring the milk, sugar, vanilla pod pulp and a pinch of salt to the boil.
- Add the drained rice and simmer at a low temperature for about 25-30 minutes, stirring occasionally, until the rice is soft.

2. Prepare the cherry sauce:

- Place the cherries in a saucepan and add the sugar and lemon juice.
- Bring the cherries to a simmer, dissolve the cornflour in a little water and add to the cherry sauce, allowing it to thicken.

3. Serving suggestion:

- Place the rice pudding in bowls or on plates and pour the warm cherry sauce over it.
- Garnish with fresh cherries or mint leaves, according to taste.