



TORTA DI RISO

INGREDIENTS

- 1 tbsp butter, for greasing pan
- 200g sugar
- 100g Arborio rice
- 1 tsp Pumpkin Pie Spice
- Zest of 1 lemon
- 6 eggs
- 1 tsp vanilla extract
- 500ml whole milk

A double layered dessert with a layer of just-set custard sitting on a firmer layer of soft rice. And there's no messing about with a pastry base - the rice forms the base - so it's perfect for any people unable to eat gluten.

INSTRUCTIONS

1. Pre-heat the oven to 180°C and butter a 23 cm round cake tin. This should not be a springform tin as the mixture is very wet initially
2. Cook the rice in boiling water for 10 minutes until al dente
3. In a large bowl, whisk together the eggs, sugar, lemon zest, vanilla extract and Pumpkin Pie Spice
4. Drain the water from the rice. Add the milk to the rice and heat for 1 minute until just warmed
5. Add the warmed milk and rice to the bowl and stir to combine
6. Pour the mixture into the prepared cake tin. With a fork, make sure the rice is evenly distributed around the bottom of the cake tin
7. Bake at 180 °C for 50 to 60 minutes, or until the top is golden brown and firm to the touch
8. Remove and allow to cool in the cake tin
9. Serve at room temperature



Feeds

8



Prep time

10 m



Cook time

50 m

