

VANILLA RICE PUDDING WITH QUINCE JAM

Equipment needed –

Measuring spoons, measuring cups, saucepan and 28 small plastic bowls (or 1 for every person).

Ingredients from the Garden –

- quince jam

Ingredients from the Pantry –

- 4 cups of soy sauce
- 1 cup of Arborio rice
- ¼ cup of caster sugar
- 1 teaspoon vanilla extract

What to do –

1. Measure out 4 cups of soy milk and place in a large saucepan.
2. Measure out 1 cup of rice and add to the saucepan with the milk.
3. Measure out ¼ cup of sugar and 1 teaspoon of vanilla and add to the saucepan with the milk and rice.
4. Turn onto a medium heat and bring the pan to the boil.
5. Reduce the heat to low and simmer for 25 minutes, stirring every 5 minutes. The rice is ready when it is tender and creamy.
6. When the rice is ready, divide the pudding evenly between 28 small bowls and top with a small teaspoon of the quince jam.

Serves –

- 28 students.