

# Mamgu's rice pudding



Comfort food at its best. Just like mamgu's ... but with vanilla! Serve hot with a scoop of vanilla ice cream for added indulgence!

**Serves** 4-6 | **Prep** 5 minutes | **Cook** 2 hours

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## Ingredients

100g pudding rice, washed and rinsed in cold water  
2 pints whole Welsh milk  
50g sugar  
30g butter  
1 vanilla pod, split  
pinch of sea salt with vanilla  
butter for greasing

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## Method

- 01** Pre-heat the oven to 160°C/Gas 2.
- 02** Butter a 1.2 litre ovenproof dish. Place the rice in the dish. Add the milk, sugar, salt, vanilla pod and butter.
- 03** Cover with foil and bake 1½ hours.
- 04** Remove the foil and bake uncovered for a further 20-30 minutes until golden brown.