



*Event of the 17th of march*

***Recipe Riz au Lait (Rice pudding)***

For 6 persons :

**Ingredients :**

135g short grain rice (Risotto rice is ok)

100g caster sugar

0.65cl whole milk (or 650g)

0.35cl double cream (or 350g)

Vanilla bean

1. In a saucepan, pour the milk, double cream and vanilla at middle heat
2. Add the sugar and rice and wait until it's boiling
3. Then, slowly reduce the heat to the minimum, and let it between 30 and 40mn, don't cover and don't stir
4. Pour in a big bowl and add a cling film on the top if you don't want a skin
5. Let it cool for 1h