

Lemon & rhubarb rice pudding

Esther Clark

Serves 6

Easy

Prep: 5 mins

Cook: 1 hr

Infuse traditional rice pudding with lemon curd and rhubarb for a zesty yet comforting dessert. It's a real treat on a cold day

Gluten-free Vegetarian



Alternatives

Complete the dish



Lemon drizzle cake
★★★★★
3028 ratings



Best yorkshire pudding.
★★★★★ 1267 ratings



Easiest ever seafood
★★★★★ 366 ratings

Ingredients

100g pudding rice

1l
milk

50g
caster sugar

250g
rhubarb

1 chopped ball of stem
ginger
in syrup

100ml
double cream

3-4 tbsp lemon curd

Method

Step 1

Put the pudding rice in a [pan](#) with the milk and caster sugar and bring to the boil. Reduce the heat and simmer for 40-45 mins, or until the rice is tender, stirring often to ensure it doesn't catch on the bottom.

Step 2

Meanwhile, cut the rhubarb into 3cm pieces and put in a pan with the caster sugar, stem ginger and the syrup. Bring to a simmer and cook for 7-10 mins, or until the rhubarb is soft but still holds its shape.

Step 3

Stir the double cream and lemon curd through the rice pudding, then top with some of the poached rhubarb.