

Rice pudding with Brugge Blomme



Ingredienten:

- 200 g Brugge Blomme cheese in cubes without the rind
- 350 g jasmine rice
- 200 ml double cream
- 200 ml full milk
- 100 g sugar
- 1 tsp salt
- ½ liter of water
- 1 tbsp lemon zest
- 3 vanilla pods
- 3 strands of lemon grass
- Candy sugar

Preparation:

Boil for 15 minutes: the water, milk, sugar, salt, lemon zest, cut open vanilla pods and lemon grass

Strain and then boil for another 5 minutes

Into this liquid, stir the rice until cooked al dente. Finally mix in the cubes of Blomme cheese and keep stirring until melted

Take off the heat then mix in the lightly whipped cream with a spatula

Serve the pudding warm or cold, sprinkled with candy sugar.

4 personen
35 min
Dessert
1.5

Source URL: <https://www.bruggecheese.com/recipes/rice-pudding-brugge-blomme>