

# Foodie Book Club

## Easy Peasy, Dreamy Creamy Chocolate Rice Pudding



### What You Need

- 200g pudding rice – long grain pudding rice
- 550ml (2 ½ cups) water
- 55g (¼ cup) sugar
- 1 tin evaporated milk
- 100g (1/2 large bar) chocolate - see Tips
- Chopped chocolate for decoration - optional



As a kid, Sunday was the day for a roast dinner with Yorkshire puds, puddles of gravy, and a hot pudding ready to share with family at the table.

As the youngest of four sisters, each with a different favourite pudding preference, it was almost guaranteed to be a Sunday morning argument about who's choice was to be that day's dessert.

For me it was always rice pudding, although the thought of chocolate rice pudding would have sent my parents into a traditionalist frenzy.

My Dad was in charge of making the Sunday pud, and memories of his rice pudding is still talked about between us sisters.



It was something that seemed to take hours to make, was baked in the oven and was so thick when cold, it could be sliced and used in next day's lunch boxes, but it tasted so good it was always the cause of the second fight of the day!

Who got to have the burnt edgy bits and the thick skin that settled on the top during cooking!?

This Easy Peasy, Dreamy Creamy Chocolate Rice Pudding doesn't take hours to bake in the oven, but in my house, it conjures up just as many great memories for my kids as my dad's did for me and my sisters when we were young.

Go on, give it a go!  
Lee x

# Recipe



1) Chop the chocolate into very small pieces and set it aside until needed.



2) Place the rice and water into a medium saucepan and bring it to a boil.



3) Once boiling, turn down the heat to a low/medium and cook the rice until it's just tender, most of the liquid has gone but still has a little bite to it - see Tips.



4) Remove the pot from the heat to add the sugar and the evaporated milk.

Give it a good stir, making sure to scrape the bottom of the pot.



5) Return the pot to a low/medium heat and gently cook it until it becomes thick and creamy- see Tips.

Remove the saucepan from the heat and add the chopped chocolate.



6) Off the heat, give it a good mix so all the chocolate has melted into the rice pudding. - see Tips



## Serving

Transfer the chocolate rice into serving bowls, and serve while hot.

Or  
Transfer into serving bowls, place them in the fridge to cool completely and serve with dollops of whipped cream and shavings of chocolate – see Tips.

## Did you make this recipe?

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## Tips

### Rice

Lots of ideas about preparing rice to get it ready for cooking – For this recipe, don't rinse it before starting to cook it.

### Cooking

- 1) The Longer it cooks with the evaporated milk, the thicker it gets.
- 2) Don't let it burn - don't take your eyes off the rice pudding for too long or have the heat turned up too high while it cooking. It's easy for the milk and sugar to burn on the bottom of the pot.

### Chocolate

1) I used milk chocolate for this recipe, but it works great with dark chocolate too. This is a sweet dish so white chocolate may just tip the sweetness over the edge.

2) For chocolate shavings – put the chocolate in the fridge to get it cold and then use a potato peeler to shave it.