



Makes 4 Servings

Use Chantal® Copper Fusion® 1.7 Qt. Sauce Pan,
Make & Take® 1¾ Qt. Casserole w/ Lid and 3 Piece Ring Bowl Set



Sara Moulton's Dulce de Leche Rice Pudding with Toasted Almonds*

Main Ingredients:

2¼ cups whole milk

⅓ cup long-grain white rice

1 cinnamon stick

3 large egg yolks

½ cup dulce de leche

1 teaspoon vanilla extract

¼ cup slivered almonds, toasted

*As featured in *Sara Moulton's Everyday Family Dinners* cookbook.



Preparation:

1. Mix together 2 cups of the milk, the rice, and the cinnamon stick in the Sauce Pan. Bring to a boil and simmer over medium-low heat until the rice is tender, 40-45 minutes. Discard the cinnamon stick and set the pan aside.
2. Whisk the remaining ¼ cup milk with the egg yolks in the large Ring Bowl. Add a little of the rice mixture at a time, whisking constantly. When all the rice has been added, return the pudding to the pan and cook over low heat, stirring, until the temperature of the pudding reaches 160°F, 3 to 5 minutes.
3. Remove from the heat and stir in the dulce de leche and vanilla. Stir until incorporated. Pour the pudding into the Casserole, cover with the lid, and refrigerate until cold, at least 4 hours or overnight. Serve cold, sprinkled with almonds.