

## Cardamom Rice Pudding & Balsamic Strawberries



**Serves:** 4-6

**Profitability:**

**Steps:**

Heat the milk and chocolate together until it has melted

Infuse the mix with the cardamom and vanilla

Pour over the rice in a oven-proof dish

Sprinkle over the saffron for a speckled finish

Bake in a hot oven for one hour pushing the cardamom pods further into the rice when cooking

Meanwhile, place the strawberries in a roasting tin with the balsamic vinegar and sprinkle over the rosemary

Place these in the oven 15 minutes before the end of the pudding cooking time

Serve a good scoop of the rice pudding topped with a spoonful or two of strawberries and serve hot or cold

**Ingredients:**

2 pints semi-skimmed milk

150g white chocolate, broken into chunks

5 whole cardamon pods

1 vanilla pod, split down the length

250g pudding, short-grain rice

Pinch of saffron powder

450g punnet of strawberries, halved

2 tbsp balsamic vinegar

1 tsp rosemary