

# Butterscotch Rice Pudding

**Yield:** 10 4oz portions



Hard

## For the Rice Pudding:

### Ingredients:

### Amount

Jasmine rice	125 g
Whole Milk	750 g
Egg yolks	3 ea
Sugar	70 g
Salt	2 g
Heavy Cream 40%	125 g
Cinnamon powder	½ g
<b>Itaberco Vanilla Flavor 1015</b>	25 g

## For the caramelized rice krispies:

### Ingredients:

### Amount

Rice Krispies	120 g
Sugar	100 g
Salt	2 g

## For the garnish:

Lightly Toasted Poppy Seeds	25 g
Lemon Zest	To taste
<b>Itaberco Butterscotch Sauce (TS-230)</b>	50 g

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### To Prepare the Rice Pudding:

- 1 Wash the rice well, 3x.
- 2 Bring milk to a simmer, add rice to the pot and stir, bring to a simmer. Cover and cook on low for 15-20 minutes, until rice is about 85% done. Should be soft on the outside and al dente in the middle. Add the cinnamon and salt. Set aside.
- 3 In a small bowl whisk together egg yolks, sugar, and cream. Follow the anglaise method to incorporate the yolks into the rice. Cook at 165 °F for another 5 minutes. Finish with vanilla.
- 4 Chill overnight

### To Prepare the Caramelized Rice Krispies:

- 1 In a heavy bottom saucepan use the dry caramel method to caramelize the sugar.
- 2 Add the Rice Krispies and salt.
- 3 Stir while on the heat until the cereal is coated in caramel.
- 4 Turn out onto a lightly oiled silpat.
- 5 Separate while warm into desired size.

### To Assemble:

- 1 Portion rice pudding onto the center of the plate
- 2 Use a spoon to make divot in the center to the rice pudding. Fill with **Itaberco Butterscotch Sauce (TS-230)**.
- 3 Top with toasted poppy seeds and lemon zest.
- 4 Garnish with caramelized Rice Krispies and sauce the plate.