



Recipe

BUDINI DI RISO



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Recipe: **KAROLINA WIERCIGROCH**

INGREDIENTS

CRUST

- 250 g flour
- 100 g powdered sugar
- 125 g soft butter, diced
- 2 egg yolks
- peel of 1 orange
- a pinch of salt



SERVING

makes around
14 tartelettes



CATEGORY

Dessert



ISSUE

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- STEP 1** Sieve the flour on the working surface.
- STEP 2** Working with your fingers, mix the butter into the flour.
- STEP 3** Add remaining ingredients and knead to form a dough. Wrap the dough in a plastic wrap and refrigerate for 30 minutes.
- STEP 4** In the meantime, make the filling. Melt the butter in a heavy-bottomed pan over low heat.
- STEP 5** Add rice and wine, cook, stirring with a wooden spoon for 1 minute.
- STEP 6** Add milk, sugar, vanilla and orange peel and simmer over low heat for about 20 minutes. The rice should be tender and creamy, but not too dry.
- STEP 7** Remove from heat and let cool slightly.
- STEP 8** Stir in the beaten eggs.
- STEP 9** Preheat the oven to 180°C.
- STEP 10** Prepare tart moulds or muffin tins. Roll the dough thinly and cut out circles that are slightly larger than your tins.
- STEP 11** Gently press the dough into the bottom and the sides of the tins.

FILLING

150 g arborio rice
500 ml milk
125 g butter
2 eggs, beaten
4 tbsp sugar
3 tbsp Vin Santo (or other sweet wine)
seeds of 1 vanilla pod
peel of 2 oranges

STEP 12 Pierce the bottom and the sides of the pastry with a fork.

STEP 13 Fill each tin with dried beans and bake for 10 minutes.

STEP 14 Cool slightly and remove the beans.

STEP 15 Spoon the rice pudding into the pastry shells.

STEP 16 Bake for about 20 minutes - until the rice filling is golden brown.

STEP 17 Let cool and dust with powdered sugar.