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Baked rice pudding with chestnuts

by [GBC Kitchen](#)

[Dessert](#) [Easy](#) [4-6](#) [2 hours](#)

A riff on a traditional Galician milk pudding, this [lemon](#) and [cinnamon](#)-scented [rice pudding](#) incorporates an important ingredient of the region - [chestnuts](#). The rice pudding is baked in the oven so that it has a golden, caramelised top, and is served with cherry jam.

First published in 2022

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Ingredients

METRIC IMPERIAL

unsalted butter for greasing

90g of pudding rice

45g of caster sugar

650ml of whole milk

250ml of single cream

1/2 lemon, zested

180g of cooked chestnuts, roughly chopped

1 vanilla pod, split

cinnamon for dusting

cherry jam to taste

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Method

1 Preheat the oven to 140°C/gas mark 1

2 Grease a 1 litre ovenproof dish with the butter

unsalted butter for greasing

3 Combine the rice, sugar, milk, cream, lemon zest and chestnuts into a mixing bowl and stir to combine

90g of pudding rice

45g of caster sugar

650ml of whole milk

250ml of single cream

1/2 lemon, zested

180g of cooked chestnuts, roughly chopped

4 Scrape out the seeds from the vanilla pod and add to the mix, stirring well to incorporate them

1 vanilla pod, split

5 Pour into the buttered dish and top with a sprinkling of ground cinnamon

cinnamon for dusting

6 Bake for 1 hour 30 minutes, or until the top has a brown skin. Serve with a dollop of cherry jam

cherry jam to taste



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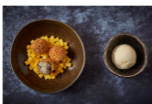
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