

Miele

Kheer (rice pudding)

By Miele

10 minutes

Preparation time

30 minutes

Cooking time

4

Serves



INGREDIENTS

- 575 g (2 ½ cup) cooked basmati rice
- 1 tsp ground cardamon
- ½ tsp ground cinnamon
- 110 g (½ cup) caster sugar
- 375 ml (1 ½ cups) full-cream milk
- 200 ml cream, or more if needed
- Rose petals, to serve
- Gold sugar, or raw sugar, to serve

METHOD

1. Place the cooked rice, cardamon, cinnamon, sugar and milk into an unperforated steam container. Place into the steam oven and Steam at 100°C for 30 minutes or until the rice starts to break down.
2. Stir the rice and add cream to achieve your desired consistency.
3. Decorate the kheer with rose petals and sugar.

Hints and tips

- This is a great way to use left-over basmati rice.
- 2 ½ cups cooked rice can be made from 1 cup dried.