

White Chocolate & Toffee Rice Pudding

Ingredients:

For the rice pudding:

- 1 cup Spekko Long Grain Parboiled White Rice
- 3 ½ cups milk
- ½ tsp vanilla essence
- 2 egg yolks
- ¼ cup sugar
- Pinch of coarse salt
- ½ cup of cream
- ¾ cup of white chocolate, chopped

For the caramelised bananas:

- 1 just-ripe banana
- 2 tbsp sugar

For the toffee sauce:

- ½ cup brown sugar
- ½ cup cream
- 2 tbsp butter

Method:

For the rice pudding:

1. Add the rice, milk, and vanilla to a large saucepan. Bring to a boil, reduce the heat to medium, and cover with a lid. Let simmer for 20-25 minutes, stirring occasionally, until most of the liquid is absorbed and the rice is tender.
2. While the pudding is cooking, whisk together the egg yolks, sugar, salt, and cream until smooth and creamy.
3. When the rice is cooked, pour the egg yolk mixture into the saucepan and stir constantly until the pudding reaches a boil and thickens. Sprinkle in the white chocolate and stir until completely melted. Remove from heat.

For the caramelised bananas:

1. Cut the banana into rounds. Toss with the sugar so that each round is completely coated.
2. Place the bananas in a single layer in a frying pan. Let cook, undisturbed, until you see the sugar on the bottoms of the bananas caramelizing (this should take 2-4 minutes). Flip each banana over and let caramelize on the other side. This will take about 30 seconds. Remove from the heat once the bananas have caramelized on both sides.

For the toffee sauce:

1. Using the same pan used for the bananas, add the brown sugar, cream and butter.
2. Place on medium high heat and bring to a boil. Lower heat slightly and let simmer for 2 minutes. Sauce should be creamy, smooth, and golden brown.

3. Remove from heat and let cool slightly.

Assemble the pudding:

1. Pour toffee into the bottom of each serving glass, top with the creamy white chocolate rice pudding and more toffee sauce. Top with caramelised banana slices.