

# Iced Rice Pudding

## Ingredients

6 oz. of rice, 1 quart of milk, 1/2 lb. of sugar, the yolks of 6 eggs, 1 small teaspoonful of essence of vanilla.

## Method

Put the rice into a stewpan, with the milk and sugar, and let these simmer over a gentle fire until the rice is sufficiently soft to break up into a smooth mass, and should the milk dry away too much, a little more may be added. Stir the rice occasionally, to prevent its burning, then beat it to a smooth mixture; add the yolks of the eggs, which should be well whisked, and the vanilla (should this flavouring not be liked, essence of bitter almonds may be substituted for it); put this rice custard into the freezing-pot, and proceed as directed in recipe No. 1290. When wanted for table, turn the pudding out of the mould, and pour over the top, and round it, a *\_compote\_* of oranges, or any other fruit that may be preferred, taking care that the flavouring in the pudding harmonizes well with the fruit that is served with it.

*Source: Mrs Beeton's Book of Household Management (1861)*

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