

Granny's Rice Pudding

4 oz Arborio rice
14½ oz tin evaporated milk
1 pint (570 ml) whole milk
1½ oz sugar
1 whole nutmeg
1 oz butter

You will need a round ovenproof dish with a diameter of 9 inches X 2 inches deep, lightly buttered. Pre-heat the oven to 300°F.

This is simplicity itself, because all you do is mix the evaporated milk and whole milk together in a jug, then place the rice and sugar in the ovenproof dish, pour in the milk and give it all a good stir. Grate the whole nutmeg all over the surface (it may seem a lot but it needs it), then, finally, dot the butter on top in little flecks.

Next just carefully pop the dish in the oven on the centre shelf and leave it there for 30 minutes, then slide the shelf out and give everything a good stir. Repeat the stirring after a further 30 minutes, and then pop the dish back in the oven to cook for another hour, this time without stirring. At the end of this time the rice grains will have become swollen, with pools of creamy liquid all around them, and, of course, all that lovely skin! This is wonderful served warm with Plums in Masala.

Serves 4-6