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EXCLUSIVE RECIPE

Vanilla rice pudding with elderflower strawberries

SERVES 6-8 **PREP** 15 mins plus 2 hrs macerating and 2 hrs optional chilling **COOK** 40 mins **EASY** **V**

Strawberries and elderflowers are at their peak in June – you could pick your own, then make this nostalgic pudding. Serve it warm or cold. ***Esther Clark***

400g strawberries, hulled and halved
40g caster sugar, plus 2 tbsp for macerating
½ lemon, juiced
2 tbsp elderflower cordial
175g pudding or short-grain rice
1 litre whole milk, plus an optional 150ml (if left to cool)
150ml double cream
1 vanilla pod, seeds scraped out and pod reserved, or 1 tsp vanilla bean paste

1 Combine the strawberries, the 2 tbsp caster sugar, lemon juice and elderflower cordial. Leave to macerate for 2 hrs.

2 Rinse the rice in a sieve under cold running water for 5 mins, or until the water runs clear. Tip into a large pan with 950ml milk, the cream, 40g caster sugar, the vanilla seeds and pod. Cook over a low heat for 35-40 mins, stirring often until the rice is just cooked through. Remove from the heat, then remove and discard the vanilla pod.

3 If serving straightaway, stir in the remaining 50ml milk to loosen. Or, leave to cool, then chill for at least 2 hrs until cold. When ready to serve, stir in 150ml milk to loosen. Serve the rice pudding warm or cold, topped with the syrupy strawberries.

GOOD TO KNOW vit c • gluten free
PER SERVING (8) 336 kcals • fat 15g • saturates 9g • carbs 43g • sugars 25g • fibre 2g • protein 6g • salt 0.15g