



EYCKZIMMER

Sweet rice pudding with mango and cinnamon

Ingredients (SERVES 4)

Pudding rice	140g
Milk	800ml
Sugar	50g
Vanilla	1 No
Cinnamon stick	2 No
Mango ripe but firm	1 No
Mango puree	200g
Flour plain	100g
Eggs	3 No
Butter	100g
Icing sugar	100g
Mint sprigs	4 No
Gelatine leave	1 No
Pistachio, green	20g

Method

- wash the pudding rice in cold water, then boil gently in the milk with half the sugar, the split vanilla, cinnamon sticks until soft
- take some of the milk away and reserve for the foam, put this into an espuma gun (siphon) and foam when serving
- whisk the 3 egg yolks with the remaining sugar and stir this into the remaining hot rice pudding but do not boil again set on ice and stir until cold and creamy
- Warm the mango puree gently and dissolve the gelatine leave in it
- Place this in the bottom of a glass, about 1/3 high and set in the fridge
- Now place a layer of the cooled and creamy rice pudding on top
- Garnish with some freshly diced mango, mint leaf and the crispy mango puree
- For the tuile mix the flour, icing sugar, 3 egg whites and the cooled melted butter to a smooth paste, refrigerate for 30 minutes
- Spread a thin layer of this mix onto a slicpat with a stencil of 4cm x 8cm and bake at 170°C until golden brown approx. 6 minutes then shape into a ring
- Foam the rice milk with the siphon into the ring and garnish with chopped green pistachios and the cinnamon stick