Erzincan rice pudding with kadayıf topping

Serves 6

Ingredients

1.03 kg	Milk 5 glass
600 g	Water 3 glass
300 g	Kesme kadayıf dessert (ready-made)
250 g	Sugar 1½ glass
100 g	Rice ½ glass
50 g	Wheat starch
17 g	Egg yolk 1 pc
5 g	Vanilla sugar (vanillin)

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Rinse and drain the rice, then cook it with the water until soft.
2. Set aside about 200 ml of the milk. Add the sugar and vanilla sugar to the rest and pour it over the rice, then cook while stirring.
3. Stir the starch and egg yolk into the reserved milk until smooth. Add it little by little to the simmering pudding and keep stirring until thick.
4. Take the pudding off the heat and divide it among serving bowls. Bake the bowls in a 200 degree oven for about 10 minutes until the top sets.
   10 min
5. Top with the kesme kadayıf dessert and serve.

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