

RECIPE

Breakfast Rice Pudding with Nutella®

Hard

1 h 0 min



INGREDIENTS

for 8 portions

1 vanilla bean (or 1 tbsp/15mL pure vanilla extract)

4- ½ cups (1.125L) milk, divided

1 cup (250 mL) Arborio or Carnaroli rice

½ cup (125 mL) chopped fresh apples

¼ cup (60 mL) chopped dried apricots

¼ cup (60 mL) granulated sugar

½ cup (125 mL) Nutella®



To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!

STEPS

- 1** | Cut vanilla bean lengthwise down the centre and scrape the seeds out of both sides.
- 2** | In large saucepan, combine vanilla seeds, pod of vanilla bean and 4 cups (1 L) of milk. Stir in rice, apples, apricots and sugar; bring to a boil over medium- high heat. Reduce heat to low and simmer covered for 25 minutes.
- 3** | Remove from heat and stir with a wooden spoon for five minutes or until rice is soft and creamy, add additional ½ cup (125 mL) of milk or more if a looser texture is desired.
- 4** | Serve rice pudding warm with a tablespoon (15 mL) of Nutella® swirled in. Enjoy with additional fresh fruit or 100% fruit juice for a complete breakfast. Rice pudding can be made up to two days in advance, and warmed in the microwave. Add a few tablespoons per serving of additional milk when reheating to soften texture.