

## **Rhubarb with Orange Rice Pudding**

This way the rhubarb doesn't turn stringy or mushy and keeps its structural integrity.

This is a good dessert and it's a good luxury breakfast too, hot in winter or cold in summer. Yes, it's sweet, but so are most cereals.

*You'll need:*

- 12 stems of rhubarb leaves and tough ends removed. Do not feed these to the chooks, take them straight to the compost.
- 2 cups cooked rice (different rices give different results, all good)
- 2 tbsp grated orange zest
- 1 tbsp Cointreau (can be omitted but flavour won't be as rich)
- 6 tbsp caster sugar
- 1 cup cream
- 4 large fresh eggs

*Method base:*

Line a baking dish with the stems of rhubarb,

Sprinkle with caster sugar.

Bake at 200° C for 10 minutes.

Mix the remaining ingredients and spread over the cooked rhubarb.

Sprinkle with grated nutmeg.

Bake till firm on top and slightly brown – about 20-30 minutes. (The shallower the dish, the faster it will cook. A deep dish will take longer)

This is also good cooked in individual serves in small bowls or coffee mugs.