

Chef John39s Classic Rice Pudding

Savannah · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 35 mins

Description

For whatever reason classic rice pudding is usually not near the top when people list their favorite desserts but despite that its a proven crowdpleaser and quite easy to make especially using Chef Johns simplified onepot method

Ingredients

- - 1 cup water - ½ cup uncooked long-grain white rice - ¼ teaspoon kosher salt - 1 ? cups milk - ¼ cup white sugar - ½ teaspoon vanilla extract - ? teaspoon ground cinnamon - 1 large egg yolk - 2 tablespoons dried cherries
- chopped - 1 tablespoon cold unsalted butter

Instructions

1. Bring water
2. rice
3. and salt to a boil in a saucepan over medium-high heat. Reduce heat to low
4. cover
5. and simmer until tender
6. about 20 minutes. Remove from heat; pour in milk and sprinkle in sugar. Stir with a whisk until the thin layer of cooked-on starch at the bottom of the pan is cleared and incorporated into the mixture
7. 2 or 3 minutes. Place pan over medium heat
8. stirring frequently
9. until pudding reaches your desired level of doneness and creaminess
10. 8 to 10 minutes. The longer it cooks
11. the thicker and stickier it will be. Remove from heat. Stir in vanilla and cinnamon. Very quickly whisk in egg yolk (to prevent it from cooking). Whisk for about 1 more minute. Add dried cherries and butter; stir thoroughly. Transfer warm pudding to serving dishes. Cool to room temperature. Cover and refrigerate until thoroughly chilled
12. 3 to 4 hours. Chef's Tips: If you're nervous about adding the egg yolk to the hot pudding
13. you can also place the yolk in a bowl
14. add a small amount of pudding to it
15. and whisk together. Transfer mixture to the pudding. Serving ideas: Simply dust top with cinnamon or fresh fruit. Or finish it like a crème brûlée: Sprinkle about 1 tablespoon of sugar onto the pudding. Melt the sugar with a chef's torch until crisp and dark brown
16. 1 to 2 minutes. Allow to cool before serving.