

Creamy Rice

(Makes 4 little glasses)

- 125g cooked rice
- 320ml milk
- 1 vanilla bean split into two
- 1 star anise
- Half orange rind (finely grated + a piece)
- 50g caster sugar
- A handful of dry grapes

In a pan pour milk over the rice, add sugar, star anise and a piece of orange rind

Cover and simmer over low fire for 1 hour or until milk is almost fully evaporated

Stir regularly to check consistency

Then remove from fire and take off orange rind, vanilla bean (eventually scrape remaining vanilla seeds from the bean) and star anise

Add finely grated orange rind, dry grapes and mix thoroughly.

Cool completely before serving