

Baked Rice Pudding with Cinnamon Pears

Slow-baked, creamy pudding with soft pears.

PREP TIME	COOK TIME	SERVES
20 minutes	2 hours 15 minutes (mostly hands-off)	100 (about 130 g pudding and 50 g pears)

Suitable for: Vegetarian, Gluten-free, Dairy-free with swap

Ingredients and shop codes

1.6 kg Pudding rice
250084 Country Range Pudding Rice (4x3kg)

14 litres Whole milk
000109 Whole Milk (4x2L)

600 g Caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

100 g Butter
001056 Meadow Churn Unsalted Butter (40x250g) or 001055 Salted

30 ml Vanilla extract
Closest: 202363 Dr Oetker Vanilla Flavour (6x500ml)

6 kg Pears in juice (not syrup), tinned, drained
202151 Riverdene Pear Halves in Juice (6x2.5kg)

15 g Ground cinnamon
203626 Country Range Ground Cinnamon (4x450g)

Shop notes

- **Vanilla extract:** Check it is nut-free.

Method

1. Place the rice, milk, sugar and vanilla in deep gastro trays. Dot with butter.
2. Bake at 150°C (fan 130°C) for about 2 hours, stirring once after the first 30 minutes, until creamy with a golden skin. Core temperature 75°C or above.
3. Toss the pears with the cinnamon and warm through.
4. Serve the pudding hot with warm pears. Hold at 63°C or above for no more than 2 hours.

Chef's tips

- Use any leftovers as next-day breakfast. Pears can be swapped for stewed apples or plums. **Swap:** Dairy-free: use a fortified, unsweetened plant drink and dairy-free spread (check for soya and gluten).

Scaling

For 30 portions: multiply by 0.3

Nutrition note

about 1 portion of fruit per serving. Added sugar is roughly 6 g per portion (estimate).

Allergens

Contains: Milk. **Check the label (varies by brand):** Sulphites, Soya. No tree nuts or peanuts in this recipe (nut-free menu).

Nut-free menu: no nuts or peanuts in any recipe. Check labels on every batch for allergens, gluten-free and vegetarian status. Menus should be checked against the school's own policies and local authority guidance. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.