



The Swan at Southrop's
Baked vanilla rice pudding, wild blackberries,
blackcurrant liqueur, hazelnut croquant

Ingredients; serves 4/6 people

Rice Pudding

160g pudding rice
150g caster sugar
1 large vanilla pod, split & seeds scraped
1300ml full fat milk
50g unsalted butter, diced
Nutmeg

Hazelnut Croquant

225g caster sugar
60ml water
300g hazelnuts, skinned & roasted
400g wild blackberries, hand picked
125ml Gibson's Organic blackcurrant liqueur

Method

For the rice pudding:

1. Preheat oven 140C° / gas mark 2, butter a large oven proof casserole dish.
2. Bring the milk & vanilla to a simmer in a separate pan, then stir in the sugar and the rice..
3. Transfer the rice pudding mix to the buttered casserole dish, add the diced butter and nutmeg to taste, cover with parchment paper and press gently down onto the mixture.
4. Place the dish onto the middle shelf of the oven and bake for approximately 2 hours or until the rice is soft and soaked up almost all of the milk. Remember to stir gently every 20 minutes.
5. Once cooked remove the rice pudding from the oven and allow to cool completely before putting it into the fridge.

For the croquant:

6. Line a large flat baking tray with a little oil then parchment paper.
7. Put the sugar and water in a heavy bottom saucepan, being careful not to splash up the sides of pan.
8. Stir gently over high heat just until the sugar dissolves (do not stir beyond this point). Using a clean pastry brush dipped in water, brush inside walls of pan to loosen any sugar particles.
9. Cook sugar mixture over high heat until light golden brown (about 10 to 15 minutes; do not leave unattended).
10. Remove pan from heat; gently stir in the hazelnuts.
11. Immediately pour the croquant mixture onto the lined baking tray. Cool completely, and break into pieces.

To serve:

Steep the blackberries whole in the liqueur, leave to one side for about 20 minutes. Remove the rice pudding mixture from the fridge, stir gently to loosen it up a little. Add a splash of double cream if it appears dry to help loosen it. Using large whiskey tumblers fill to half way with the rice pudding, scatter the blackberries on top, then pour the liqueur evenly over each of the puddings. Finish with the crisp shards of hazelnut croquet for added texture and flavour.