

Honey Pot



Method

1. Put the pudding rice, cinnamon and sugar into a big saucepan. Then pour in the milk.
2. Bring to the boil and simmer for 30 minutes until the rice is cooked and creamy. Make sure you keep stirring, so the rice doesn't stick! This is a hob job so ask your grown-up helper to help you do this, as the hob will be hot, hot hot!
3. Once the rice is cooked and soft, take it off the heat. Carefully spoon it into a serving cup and pop it into the fridge to set.
4. Next you need to make the white chocolate decoration. In a bowl, melt the white chocolate over a saucepan filled with water. This is another hob job so ask your grown-up helper to help you do this step.
5. Once melted, use a spoon or spatula to carefully spread the chocolate across some very clean bubble wrap. Make sure the bubble wrap is bubble side up because this will make your honeycomb pattern.
6. Take the rice pudding pot out of the fridge and top with a squeeze of runny honey.
7. Grab your white chocolate from the fridge, and carefully peel off the bubble wrap. Tear or cut it into pieces and stick it into the top of your pudding.

Ingredients

- 60g pudding rice
- 30g runny honey
- 500ml milk or any plant-based milk alternative
- 2 tbsp caster sugar
- 2 teaspoons cinnamon
- One large bar of white chocolate, melted