



# Rice pudding with mashed fruit

Recipe by Aaron Craze



Serves 4

## You will need

- 100g pudding rice, rinsed
- 40g caster sugar
- 750ml semi-skimmed milk
- 200g strawberries



Remember to ask  
a grown-up for help

1

Before cooking, wash your hands and put an apron on. Weigh and measure the ingredients.

2

Ask a grown-up to preheat an oven to 150°C / 130°C fan / gas mark 2.

3

Put the rice into a 1 litre baking dish, then mix in the sugar and milk.

4

Place the dish on a baking tray and bake for 1¾ to 2 hours, or until the rice is soft and the mixture has thickened with a golden top.

5

Remove the stalks from the strawberries. Rinse the fruit and put it into a bowl and mash with a fork until almost smooth.

6

Serve the rice pudding warm with a spoonful of mashed strawberries on top and enjoy.