



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Rice Pudding with Sour Cherries

Vişneli Sütlaç



4 cups milk
1 cup granulated sugar
1/2 cup rice
1 egg
1 + 1/2 tbsp rice flour
1 pack vanilla

For Upper Side;
1/2 cup sour cherries
2 tbsp granulated sugar

- # Clean the rice and wash it. Add 1 + 1/2 cups water on it. Cook over low heat until the thickness of the rice goes away and they lengthen.
- # Put cold milk, granulated sugar, whisked egg and rice flour into a pot. After mixing these ingredients, add the boiled and cooled down rice onto the mixture.
- # Cook the mixture over medium heat until it reaches to the consistency of milk pudding. When it reaches to the right consistency add vanilla in it and stir.
- # Pour the rice pudding into the bowls, but do not fill the bowls totally.
- # When the rice puddings cool down at room temperature, prepare the sour cherry sauce. Wash the sour cherries, remove their stems and seeds.
- # Put the cleaned sour cherries into a pot, add 2 tbsp granulated sugar in it. Cook over low heat until the sour cherries lose their shape a little. (Meanwhile the cherries turn to liquidly a bit.)
- # Put the fresh sour cherries onto the rice puddings, pour the sour cherry juice all over.
- # Refrigerate the puddings for 3 hours, then serve them.

Note: Starch is not used while cooking rice flour, because the starch makes pudding transparent.