

Riskrem

Ingredients

From the Sons of Norway website

1 quart milk
3/4 cup long-grain white rice
1/2 cup plus 1 to 2 Tbsp. superfine sugar
1 tsp. salt
1/2 tsp. almond extract
1/2 cup almonds
1/2 cup frozen raspberries, thawed
2 cups whipping cream
3 Tbsp. cloudberry or lingonberry preserves

Step 1

Preheat your oven to 350°F.

In a 3-4 quart non-stick saucepan simmer the milk, rice, 1/2 cup sugar and salt. Make sure to stir the mixture often until the rice is tender. Simmer until the mixture thickens to the consistency of porridge, about 30 minutes. Add the almond extract. Pour the mixture into a large bowl and let cool, stirring occasionally for approximately 15-20 minutes.

Step 2

Bake the almonds in a 9" pie pan until golden, approximately 10 minutes. Save one almond and chop the rest. The reserved almond should be hidden in the rice pudding and the person who finds it gets a gift, usually a marzipan pig.

Step 3

To make the raspberry topping, place the raspberries in a blender and blend until smooth. Strain the purée through a fine wire strainer to remove the seeds. Discard the seeds and sweeten the purée with the remaining sugar to taste.

Step 4

With your mixer on high speed, in a large bowl whip the cream until soft peaks form. Fold the whipped cream into the cooled rice along with the reserved almond, chopped almonds. Mix until just blended.

Step 5

To serve, heat the raspberry mixture in the microwave until just hot. If the preserve mixture is too thick, add in a little hot water and whisk until smooth. Serve and drizzle with the preserves or raspberry sauce.