

Orange rice pudding with the thermomix

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1000g of milk
130g of round rice
20g of orange juice
80g of powdered sugar
10g of vanilla extract
Zest of one orange

1000g of milk
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Put the rice, milk, powdered sugar, vanilla extract, orange zest, and orange juice in the Thermomix bowl.

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Set to 100°C on the reverse simmer function for 45 minutes.

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Transfer the mixture into glass jars.

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Let it cool in the fridge for 3 hours.

Enjoy cold or warm. Yummy ;)