



Photo by chandlervid85 - Freepik.com

## Rice pudding



*Christmas Tradition*

In Denmark, there is always a big pot of rice pudding for dessert at Christmas. Exactly one almond is hidden in it and whoever gets it, also gets a present. However, there is no surprise if the almond is eaten by mistake. And, of course, the whole pot must not be rummaged around until the almond is found. Instead, no leftovers are allowed, so it is best to adjust the quantity to the number of people. Whoever finds the almond while eating must hide it the whole time, whether in the cheek or under the tongue, the secret can only be revealed at the end. There can be wild speculation during the meal as to who has the almond. To make the whole thing more difficult, strips of almonds are added to the rice. Be careful not to confuse the strips with the one special almond.



### Ingredients for 6 portions

8,8oz rice (milk rice)  
5 cups milk  
1 vanilla pod  
1 ½ cups almond strips  
1 cup whipped cream  
1 almond

### Optionally

cinnamon  
sugar  
red fruit jelly  
cherries

While preparing the rice pudding with rice and milk, mix in the vanilla bean seeds.

Once the rice pudding is well done, add the almond strips and the whipped cream and then hide the whole almond.

The rice pudding can be eaten with cinnamon and sugar, red fruit jelly or even hot cherries, depending on your preference.

Axel Wernicke  
Head of Platform cpX.Energy Transport