

# Orange rice pudding with the thermomix

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### 10 min 45 min 55 min 1/10 6 4 10

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

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<span itemprop="recipeIngredient">1000g of milk<br/></span><span itemprop="

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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 ;)