Orange rice pudding with the thermomix

Orange rice pudding with the thermomix

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

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

1000g of milk
<span itemprop=

Â»
Put the rice, milk, powdered sugar, vanilla extract, orange zest, and orange juice in the Thermomix bowl.
Â»
Set to 100°C on the reverse simmer function for 45 minutes.
Â»
Transfer the mixture into glass jars.
Â»
Let it cool in the fridge for 3 hours.
Enjoy cold or warm. Yummy ;)

copyright omothermix - 2026
http://www.omothermix.com