

Recipe

Risalamande

Traditional Danish Christmas dessert made of rice pudding, whipped cream and blanched, chopped almonds

Text	Measure	Standard	1	2	3	4	5	6
Number of persons		8	4	10	12	16	20	24
Pudding rice	Gram	180,00	90,00	225,00	270,00	360,00	450,00	540,00
Water	Decilitre	2,50	1,250	3,125	3,750	5,000	6,250	7,500
Milk	Litre	1,50	0,750	1,875	2,250	3,000	3,750	4,500
Double cream	Litre	0,75	0,375	0,938	1,125	1,500	1,875	2,250
Sugar	Table spoons	6,00	3,00	7,50	9,00	12,00	15,00	18,00
Vanilla	As needed							
Almonds	Gram	75,00	37,50	93,75	112,50	150,00	187,50	225,00
Gelatine	Sheet	8,00	4,00	10,00	12,00	16,00	20,00	24,00

Add the rice to the boiling water and let it boil for 2 minutes.

After the two minutes add the milk and let it boil for 35 minutes.

When finished, soften the gelatine in water, and add it to the hot porridge while stirring.

Add at the same time vanilla and sugar.

When the porridge is completely cold, mix it with the wipped cream.

Blanch the almonds, chop them and add them to the porridge.