

Cinnamon Rice Pudding with Spiced Apple-Cranberry Compote

I like my rice pudding to be loaded with rich cinnamon. Using both sticks and powder creates lovely layers of flavor. It's comfort food at its best, and it's low in fat, too.

Equipment: 4-quart saucepan

Makes: *6 servings* • **Active time:** *35 minutes* • **Total time:** *50 minutes*

1 cup (200 g) short-grain rice such as Arborio or Canaroli

2 cinnamon sticks

4½ (1.1 L) cups milk

⅔ (140 g) cup sugar

½ teaspoon ground cinnamon

2 large egg yolks, lightly beaten

½ vanilla bean or 1½ teaspoons vanilla extract

1 teaspoon kosher salt

1 teaspoon fresh lemon zest

Spiced Apple-Cranberry Compote
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1• Combine 3 cups water, the rice, and cinnamon sticks in a large saucepan over high heat. Bring to a boil, then reduce the heat to medium-low, cover, and gently simmer until the rice has absorbed almost all the water, about 20 minutes.

2• Stir in the milk, sugar, and ground cinnamon. Increase the heat to medium-high and cook, stirring, until the mixture begins to bubble. Reduce the heat to low and continue to simmer, stirring often, until the rice absorbs about half the milk, 15 to 20 minutes.

3• Spoon ½ cup pudding into a small bowl, then quickly stir in the egg yolks. Return the mixture to the pot. Stir in the vanilla and salt and continue cooking, stirring often, until the rice is very tender and the sauce is thickened and creamy, 10 to 15 minutes

more. Serve warm in bowls, topped with Spiced Apple-Cranberry Compote.