

## Rice Pudding with Mascarpone

Planter's Potluck | March 2006



*This stirred rice pudding is creamy and rich with the texture of risotto. Try it garnished with chopped candied ginger.*

- 1 1/4 CUPS ARBORIO RICE**
- 1 1/2 CUPS MILK**
- 1 1/2 CUPS WHIPPING CREAM**
- 1/2 CUP GRANULATED SUGAR**
- 2 3-INCH PIECES STICK CINNAMON**
- 1 VANILLA BEAN, SPLIT LENGTHWISE**
- 1/2 OF AN 8-OZ. CARTON MASCARPONE CHEESE**
- CHOPPED CANDIED GINGER (OPTIONAL)**

Place rice in a large saucepan. Add water to completely cover rice (about 2 cups). Bring to boiling; reduce heat to a gentle boil and cook, uncovered, for 5 minutes. Drain rice, discarding liquid.

In the same pan combine rice, milk, whipping cream, sugar, and stick cinnamon. Scrape vanilla bean; add bean and scrapings to rice mixture.

Bring to boiling; reduce heat. Simmer, uncovered, 15 minutes or until desired tenderness, stirring frequently. Remove vanilla bean and stick cinnamon. Stir in mascarpone cheese. Garnish with candied ginger, if desired. Serve warm. Makes 8 to 10 servings.