

INGREDIENTS:

1 Litre of full-cream milk
80g pudding rice
100ml double cream
125g caster sugar
1 lemon
400g strawberries

TIME: 60 mins + cooling**SERVING:** 6 people

Bring 500ml of water to the boil, add the rice and boil for five minutes. Meanwhile remove the lemon peel with a vegetable peeler, cut half into very thin strips and leave the remainder in ribbons. In another pan bring the milk and cream to the boil and add the lemon peel ribbons. Drain the rice and add to the pan and cook over a very gentle heat for 25 minutes, stirring frequently, then add 50g of sugar and cook, stirring, for another five minutes until it has completely dissolved. Remove from the heat, remove the lemon rind and allow to cool. Plunge the strips of lemon peel into a pan of boiling water for two minutes, drain and dry. Place 200ml of water in the pan, add a tablespoon of lemon juice and 75g of sugar, add the peel, and cook gently for five minutes until it has softened. Remove from the heat, add the chopped strawberries, turn well and leave to coat. To serve divide the rice between six ramekins, top with the strawberries and the syrup and decorate with sprigs of mint.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: