

Rice Pudding

Source: Art of Polish cooking by Alina Zeranska, At Josh's, Frankfurt, May 2002

Ingredients

- 4 Eggs, Separated
- ½ cup Sugar
- 4 cups Cooked Rice
- 2 Candied Orange Peel, Finely Chopped
- 3 Raisins
- ½ cup Sour Cream
- Apricot Or Cranberry Nectar

Method

Beat egg yolks with the sugar until fluffy. Whip egg whites until stiff. Fold in rice, whipped egg whites, orange peel, lemon rind, raisins and sour cream. Mix lightly. Place in a baking dish. Bake in a moderate oven 375°F for 30 minutes.

Serve warm sprinkled with one of the nectars.

Serves 4.