

Shared by Margit Sheftelowitz

# Risalamande (Danish Rice Pudding)

YIELD: 4 TO 6 SERVINGS

TIME: 1 H AND 30 MIN

This recipe was shared by Margit Sheftelowitz. Read more about her family in "[How a Christmas Dessert Became a Hanukkah Sweet](#)" and try her recipes for [aebleskiver \(doughnuts\)](#), and [biksemad \(beef and potato hash\)](#).

## Ingredients

### FOR THE RICE PUDDING

$\frac{1}{2}$  cup round rice

$\frac{1}{4}$  cup water

2 cups whole milk

Vanilla beans extracted from one vanilla pod or 1 teaspoon vanilla extract

### FOR THE COOKED APPLE

1 small Granny Smith apple, peeled, cored and chopped into  $\frac{1}{4}$  inch square slices.

$\frac{1}{2}$  cup water

### FOR THE CHERRY SAUCE

5 ounces jarred pitted sour cherries

1 tablespoon cornstarch

1 tablespoon water

1 tablespoon granulated sugar

### FOR THE WHIPPED CREAM

$\frac{1}{2}$  cup heavy cream

2 teaspoons sugar

1 whole peeled almond

## Preparation

#### STEP 1

Make the rice pudding: Place the rice in a small pot and add the water. Place over medium-high heat. Once the water starts to simmer, add the milk and vanilla beans and stir the mixture. As soon as the mixture begins to simmer, reduce the heat to low and continue cooking partially covered with a lid. Cook the mixture for about 45 minutes, occasionally stirring, until the liquid is absorbed and the rice pudding has a thick consistency. Towards the end of the cooking stir the mixture more often to avoid any burning on the bottom of the pot. Once the rice pudding is complete, set it aside to cool for about 30 minutes.

#### STEP 2

Make the cooked apple slices: Place the apple slices in a small pot over low heat and cook until soft, about 15 minutes. Transfer the apple slices to a paper towel-lined sheet tray and cool for another 15 minutes.

#### STEP 3

Prepare the cherry sauce: Place the cherries and syrup from the jar in a small pot and place over medium heat. In a small bowl, mix the cornstarch with the water until smooth. When the syrup begins to simmer add the cornstarch, lower the heat and stir to cook the sauce until it achieves a glossy finish with a thick consistency, about 1 to 3 minutes. Sprinkle the surface of the sauce with granulated sugar to prevent a film from forming on the surface. Cool the sauce at room temperature until it is ready to be served.

#### STEP 4

Make the whipped cream: Right before serving, place the heavy cream and sugar in a stand mixer with a whisk attachment. Whip the mixture on medium until it doubles in volume and creates soft peaks, about 5 minutes.

#### STEP 5

Assemble the pudding: Once the apple slices are at room temperature fold them into the pot with the rice pudding and add in the whipped cream and almond. Mix the pudding until it is combined well.

#### STEP 6

Serve the rice pudding with a side of the cherry sauce at room temperature. About 2 tablespoons of cherry sauce should be served with each portion of the rice pudding.

Make ahead: The rice pudding, cooked apple slices and cherry sauce can be prepared one day ahead and refrigerated. Before serving, whip the cream, fold the components together, and serve at room temperature.