

VANILLA RICE PUDDING WITH ORANGE MARMALADE AND ORANGE SABAYON

Serves 8

1 cup Arborio rice
1 $\frac{3}{4}$ cup water
1 cup milk
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ vanilla bean, split lengthwise, seeds scraped
 $\frac{1}{4}$ tsp salt
1 cup heavy cream

Put rice, water, milk, sugar, vanilla and salt into a medium saucepan. Bring to a boil, and then simmer until almost all the liquid has absorbed about 18-20 minutes. Remove from heat, stir until smooth. Remove vanilla bean and cool. Whip the heavy cream until soft peaks. Fold into the rice mixture. Divide pudding among serving dishes, top with the orange marmalade and orange sabayon.

Orange Marmalade

3 oranges unpeeled, very thinly sliced
2 cups water
1 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup sugar

Bring a large pot of water to a boil. Add orange slices and cook until translucent, about 5 minutes, transfer to a baking sheet.

Cut a piece of parchment into a circle to fit a large shallow sauce pan. Bring the water, honey, and sugar to a boil. Add the orange slices and place the parchment directly on top. Reduce the heat and simmer until oranges are soft and the liquid has reduced to syrup.

Orange Sabayon

5 large egg yolks
Pinch of salt
 $\frac{1}{4}$ cup plus 2 tablespoons sugar
1 cup late harvest Riesling
 $\frac{3}{4}$ cup heaving cream
2 teaspoon freshly squeezed orange juice

Prepare a large ice bath and set aside. Fill a medium saucepan with 2 inches of water and set over medium heat to bring to a simmer. In a large stainless steel bowl, whisk together the egg yolks, salt, sugar until very pale yellow. Add wine whisk to combine. Place the bowl over the pan of simmering water, whisk until the mixture has thickened and has tripled in volume, about 5-10 minutes. Remove from the heat and transfer to the ice bath, whisk until chilled. In a large bowl whip the heavy cream until soft peaks form. Add the orange juice and fold into the chilled sabayon.

Recipe prepared by Chef Lynn Crawford
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