Lavandula rice pudding, olive oil and puffed rice



Informations

People : **4**
Preparation : **20 min.**
Cooking time : **50. min**

Ingredients

- 300 g Lavandula
- 1 L whole milk
- 100 g rice
- 40 g sugar
- 80 g puffed rice
- 2 drops lavender essential oil
- Olive oil

Preparation steps

1. Remove the rind from 150 grams of cheese, and grate.

2. In a saucepan, warm the milk and gradually add the grated cheese and lavender essential oil. Mix until smooth.
3. When at a boil, gradually sprinkle in the rice, lower the heat and allow to cook gently for about 40 minutes.
4. Drizzle in the olive oil, then transfer the mixture to your serving verrines. Set aside at room temperature.
5. Meanwhile, dice the rest of the cheese.
6. When ready to serve, decorate the verrines with the puffed rice and cheese cubes.

? **Tips and Ideas:** This recipe is great as a starter or a slightly sweet dessert.