

## Old Fashioned Organic Custard Rice Pudding in a Le Fanion Hearty Pottery salad/mixing/casserole bowl!

You will need on hand:

Le Fanion Hearty Pottery salad/mixing/casserole bowl (call 212-463-8760 to order)

1 organic vanilla bean  
10 organic eggs  
1.5 cups organic sugar  
1/2 teaspoon sea salt  
5 cups organic milk (have 2 quarts on hand)  
3 cups cooked organic long grain rice (or your preference)  
1 cup light raisins

For the hard sauce:

1/2 cup organic butter  
1 1/2 cups organic sugar  
1/2 cup vodka -- vodka complements the rice pudding perhaps because both flavors have Eastern European origins?

### **Do Not Preheat the Oven**

Split vanilla bean lengthwise using a sharp knife and scrape out the seeds with a spoon. Set aside.

Butter the Le Fanion bowl.

Beat eggs in the bowl. Add vanilla, sugar, sea salt and milk and blend well. At this point you will know if there isn't enough room for rice and raisins so you can spoon out some of the mix to add later (hand turned bowls can accordingly have slightly different volumes).

Add most of the cooked rice and raisins. Add more mix if you put some aside (if it fits) and continue like this with the rest of the rice and raisins. You can fill the bowl up to about 1/4" from the top edge. Put the bowl in a pan with about an inch depth of water in a cool oven.

Set the oven at 350 degrees and a timer for 40 minutes. Lightly stir the pudding at the 40 minutes mark (once) to mix the raisins and rice into the custard. Sprinkle the top with a tiny bit of sea salt.

Continue baking until a sharp knife inserted in the center of the pudding comes out clean — about an hour or so.

Shut off the oven and leave the bowl inside with the oven door open until it is cooled down.

Vodka hard sauce:

Cream butter and sugar until light and fluffy. You may need a blender or mixer to achieve this. Add vodka to taste as you mix. Spoon over servings of rice pudding. Yum!

