



Rice Parfait (Serves 4)

500g Cooked rice
700ml Milk
37,5ml Sugar
5ml Vanilla essence
250ml Cream, whipped with BEATER
1pkt Jelly, any flavour
500ml Ginger ale, heated

To decorate:
whipped cream for piping
Kiwifruit slices

Method:

In a large saucepan combine rice and milk. Cook over medium heat until thick and creamy for 15minutes. Add sugar, mix well. Add vanilla essence, leave to cool. Fold in cream. Place jelly powder into a bowl, pour the ginger ale over, stir until powder has dissolved. Allow to cool. When firm, spoon jelly and rice in alternate layers into parfait glasses. Decorate with piped cream and kiwifruit slices.