

Ris a l'amande

	ORIG	KIM	= US measure	<u>1.5</u>	= US measure	<u>Db1</u>	= US measure	<u>Triple</u>	= US measure
milk (or cream)	0.5	0.65 l	22 oz	0.98 l	33 oz	1.30 l	44 oz	1.95 l	66 oz
arborio rice	65	85 g	3.0 dry oz	128 g	4.5 dry oz	170 g	6 dry oz	255 g	9 dry oz
	=>	1 dl	3.4 liquid oz	1.50 dl	5.1 liquid oz	2 dl	6.8 liquid oz	3 dl	10 liquid oz
sugar	3	4 Tbsp	4 Tbsp	6.00 Tbsp	6 Tbsp	8 Tbsp	8 Tbsp	12 Tbsp	12 Tbsp
vanilla	1	1.3 tsp	1.3 tsp	1.95 tsp	2 tsp	2.6 tsp	2.6 tsp	3.9 tsp	4 tsp
chopped almonds	10	28 g	1 dry oz	42 g	1.5 dry oz	56 g	2 dry oz	84 g	3 dry oz
Unflavored gelatin	3	2 Tbsp	2 Tbsp	3.00 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	6 Tbsp	6 Tbsp
heavy cream	0.2	0.26 l	9 oz	0.39 l	13.5 oz	0.5 l	18 oz	0.78 l	27 oz
cherries in light syrup	400	400 g	14 oz	600 g	21 oz	800 g	28 oz	1200 g	56 oz

Use either wet or dry measure.

I like extra almonds, it is OK to use 1.5 or double of this ingredient.

Reserve 1/2 cup of the milk (cream); in thich bottomed pot bring the remainder to a boil over medium heat. Sprinkle rice into boiling milk (cream). Cover and reduce heat, simmer for 35-40 min.

Finely chop the almonds. When rice is cooked, stir in almonds, sugar & vanilla.

Soak the gelatin in reserved milk (cream); for double portion use 3/4 cup and for Triple portion use 1 cup of liquid. Add to the warm rice mixture and stir to mix well.

Let the rice porridge cool completely (couple of hours on the counter, and a couple of hours in the fridge).

Porridge is very stiff at this point. Stir vigorously with a spoon till smooth.

Whip the heavy cream, and gently fold into the porridge.

Transfer to serving bowl (or into individual dessert cups), and return to fridge to set.

Lightly heat cherries in the syrup and serve warm on the side.