

RIZ AU LAIT

1 cup long grain rice
4 vanilla beans
9 cups milk
¼ tsp salt
Grated zest of three oranges
Grated zest of three lemons
6 tbsp butter
¾ cup sugar

1. Pre heat oven to 325 degrees
2. Place rice in a large sauce pan, cover generously with water, and bring to a boil over medium heat. Boil vigorously for about 5 minutes. Remove from heat, rinse in warm water, drain and set aside.
3. Cut vanilla beans in half length wise and scrape out seeds.
4. Combine vanilla seeds, milk, salt and fruit zests in a large sauce pan bring to boil. Don't let pan boil over.
5. Remove milk from heat, stir in butter and sugar until sugar dissolves. Set aside to cool for 10 minutes.
6. Stir in blanched rice in to flavored milk. Pour mixture into a 3 quart baking dish (or two 1 ½ quart dishes). Bake without stirring until almost all of the liquid is absorbed, about one hour and 40 minutes.