

## Budyn z ryżu Rice Pudding

8 each	eggs, separated
1 cup	sugar
7 cups	cooked rice
4 Tbsp	finely chopped candied orange peel
3 Tbsp	grated lemon rind
6 Tbsp	raisins
1 cup	sour cream
½ cup	whole cream
¼ cup	apricot nectar

Beat the egg whites until they hold moderately stiff peaks. Beat egg yolks with the sugar till fluffy. Fold in rice, whipped stiff egg whites, orange peel, lemon rind, raisins, sour cream and whole cream.

Mix lightly.

Place in a baking dish. Bake in a moderate 375° F oven for 30 minutes.

Serve warm sprinkled with the apricot nectar.