

TORTA DI RISO DOLCE

120 g of rice
20 g of butter
6 eggs
150 g of granulated sugar
700 ml of milk
the rind of an untreated lemon
a tablespoon of granulated sugar to decorate

Boil the rice in lightly salted water, drain and season with 20 grams of butter.

Preheat the oven to 170 °C.

In a large bowl mix the whole eggs with the sugar. Then add the whole milk, boiled rice, lemon peel finely grated and mix well.

Pour the mixture into a buttered baking tray 26 cm in diameter and bake at 170 C for about an hour or until the cake is completely firm and golden patches begin to form on the surface.

Take the cake out of the oven, sprinkle with a tablespoon of granulated sugar and put it under the grill for a few minutes to brown the surface.

Allow to cool completely before serving.

Keep in the refrigerator.