

# Christmas Dessert from Karen-Leigh

Rice porridge is THE traditional Christmas food. In the old days it also served the purpose of keeping the local Christmas elves happy.

It is *common knowledge*, that if you don't place a big bowl of rice porridge - with a big lump of butter in the middle and a generous sprinkle of cinnamon - for the elves in the attic, there is no telling what they might do to make your life miserable. They will tease you, make things disappear or in any way make sure you know they are not pleased with you. ;-)



*In my house the Christmas cookies often disappear... hmmm*

## Ris ala Mande

Ris ala Mande is really a delicious sophistication of the old traditional Rice porridge.

The foundation is still a bowl of rice porridge, but for the **Ris ala Mande**, you add whipped cream and almonds.

It is a VERY delicious dessert!



## Recipe (4-5 servings)

- 2 cups of milk (or almond milk)
- 2 oz of pudding rice
- 1 vanilla bean
- 2 tablespoons of sugar
- 2 - 2 1/2 cup of whipping cream (or vegan Cool-Whip style whipped cream such as CoCo-Whip)
- 1/2 a cup of finely chopped almonds
- 1 WHOLE blanched and peeled almond

## Procedure

Split the vanilla bean. Cook the milk, rice and vanilla bean at low heat (simmering with the lid on) for about 50 minutes. Remove the vanilla bean and let the porridge cool off. Stir in the sugar and the chopped almonds and let the porridge get cold. Whip the cream and gently stir it into the cold porridge.

Ris ala Mande is usually served with hot or cold cherry sauce, and we still add the whole almond for someone to find and be the lucky winner of the....

# The Almond Present!

The marzipan pig is a **traditional German and Scandinavian confectionery consisting of marzipan shaped as a pig**. During Jul in Norway, a tradition is to eat a rice porridge known as risgrøt; a single almond is hidden in the porridge. Whoever finds the almond receives a marzipan pig as a prize.

You can make it yourself, if you are a little bit creative or you can buy it all ready in the stores in many different shapes and sizes.

This is also a very nice thing to do with your kids.  
Let them make a whole farm of marzipan animals ;-)



Photo: Malene Thyssen, Wikipedia