

Lemon & blueberry rice pudding tart

Blueberry season might be coming to an end, but frozen ones will still make this updated rice pudding taste great.

SERVES 8 PREP 20 mins
plus chilling and cooling
COOK 1 hr 10 mins EASY **V**

500g shortcrust pastry
plain flour, for dusting

For the rice pudding

500ml whole milk
125ml double cream
3 lemons, zested
100g caster sugar

100g pudding rice, rinsed
4 tbsp lemon curd
100g mascarpone
75g blueberry jam
2 eggs, beaten
For the compote
100g frozen blueberries
1 tbsp blueberry jam

1 Heat the oven to 200C/180C fan/gas 6. Roll the pastry out on a lightly floured surface into a circle the thickness of 2.8mm. Use it to line a deep 20cm tart tin, leaving 2cm overhanging. Prick the base with a fork, then chill for 30 mins.

2 To make the rice pudding, put the milk, cream, lemon zest and sugar in a pan. Bring to the boil, then tip in the rice. Stir. Reduce the heat to low and simmer, covered, for 15 mins. Uncover and cook, stirring, for 25-30 mins until the rice is cooked but retains some bite. Remove from the heat, stir in half of the lemon curd and all the mascarpone, then leave to cool slightly.

3 Meanwhile, cover the pastry with

a slightly scrunched sheet of baking parchment. Fill with baking beans. Put on a baking sheet and bake for 15 mins. Remove the parchment and beans and bake for 15-20 mins more until golden. Leave to cool. Trim the edges and set aside.

4 Whisk the jam to loosen. Spoon into the case, spreading it out. Stir the eggs into the rice pudding and tip into the case. Bake for 20 mins until just golden and set with a slight wobble. Leave to cool.

5 Meanwhile, make the compote. Combine the blueberries, 1 tbsp water and the jam. Microwave for 1-2 mins, stirring occasionally, until syrupy. The blueberries should be soft but still holding their shape.

6 Remove the cooled tart from the tin, put the rest of the curd in a piping bag and pipe over the top, then drizzle over most of the compote. Serve with any extra compote on the side.

PER SERVING 636 kcals • fat 38g •

