

Lindt Excellence Orange Intense, Arborio Rice and Orange Cake

Cakes in many variations made with rice are very much an Easter favourite in central Europe. This is my version of an Italian cake that originated in Bologna where it was only served at Easter but of course with such a creamy, rice pudding like texture it is no wonder that it is popular at any time of the year.



Ingredients

- 850m Milk*
- 1tsp Vanilla bean paste
- 1each Orange, zest only
- 70g Castor sugar
- 150g Arborio Rice
- 3each Eggs, medium, separated
- 30ml Orange Liqueur
- Pinch Sea Salt
- 160g Lindt Excellence Orange Intense, chopped
- Ganache to top

Directions

1. Preheat the oven to 180°C
2. Place the milk, vanilla, orange zest and sugar into a medium saucepan and bring to the boil.
3. Add the rice and cook on low to medium heat until al dente stirring regularly, which should take around 20 minutes. It should have absorbed most of the milk and be lush and creamy. Set aside to cool.
4. Mix together the egg yolks and the orange liqueur until pale.
5. Fold under cooled rice.
6. In another bowl whisk the egg whites to soft peaks with a pinch of salt and then gently fold under the rice mixture.
7. Add chocolate chunks and transfer into greased tin.
8. Smooth the surface and bake for approximately 45 minutes. Cool in cake tin.
9. Top with ganache and serve.