

ENTERTAINING

Danish Delight

Shayma Saadat of The Spice Spoon creates her signature tribute to a family recipe

I make this pudding as homage to my husband's Danish maternal grandmother, Inge, whom we call Mor Mor, (grandmother in Danish). The whipped cream, which is folded in at the end, elevates this almond-studded rice pudding to another level. The addition of cardamom seeds and pistachios and silver leaf for adornment is my adaptation of the recipe.

MOR MOR INGE'S RISALAMANDE (SERVES 4 TO 6)

INGREDIENTS

Risalamande

- 3 whole green cardamom pods
- 4½ cups whole milk
- ¾ cup basmati rice
- ½ cup granulated sugar
- 1½ cup blanched almonds, each chopped into approximately 4 pieces
- 1 whole blanched almond
- ¾ cup cold heavy whipping cream
- 2-3 leaves of edible silver, found at Pakistani or Indian grocery stores, known as *varak* (optional)

Strawberry Coulis

- 1 lb. strawberries, washed, hulled and chopped into ½-inch pieces
- ¼ cup sugar
- ½ lemon, juiced

METHOD

1. Make the Risalamande: Remove seeds from the green cardamom pods and crush in a pestle and mortar (if you don't have one, place seeds in a newspaper and crush with a rolling pin). The seeds should not be crushed to a dust. The result should look somewhat like freshly cracked pepper.
2. In a small saucepan, heat 1½ cups of the milk over medium-low heat; do not bring to a boil, but keep warm while you prepare the Risalamande. In a large heavy-bottomed pan, add the remaining 3 cups of milk, crushed cardamom seeds, rice, sugar, chopped almonds and whole almond. Turn the heat to high. As soon as the milk starts to steam, turn the heat to low and cover with a lid.
3. Every 7 to 10 minutes, remove the lid and stir gently, from the bottom up, to ensure that the rice is not sticking to the base of the pan. After about 40 minutes, the milk should

4. thicken but not be entirely absorbed. The pudding should have a soft, velvety consistency and not look congealed.
4. Taste the rice. If it seems undercooked, add some of the reserved warm milk, replace the lid and continue to cook for 7 to 10 minutes. Transfer the Risalamande to a container and allow it to come to room temperature before covering and refrigerating at least 5 hours, but preferably overnight.
5. Before serving, whip cream until it has doubled in volume and forms soft peaks. Gently fold into the Risalamande.
6. Make the strawberry coulis: In a medium saucepan over medium heat, add strawberries, sugar and lemon juice. Cook for 10 to 15 minutes, till the strawberries look soft. The coulis can be prepared in advance, kept refrigerated, and brought to room temperature or warmed up prior to serving with the Risalamande.
7. To serve: Place in a large serving bowl and adorn with silver leaf (optional). Enjoy with spoonfuls of strawberry coulis.