



## Blood Orange Rice Pudding

### Ingredients

- 3 cups cooked rice
- 1 qt whole milk
- 2 eggs
- 3/4 cup sugar
- 1/2 cup golden raisins
- 2 tablespoon [Fustini's Blood Orange olive oil](#)
- 1 teaspoon [Fustini's Pyramid Flake sea salt](#)
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon

### Directions

#### Step 1.

Heat rice and milk over medium heat until they come to a boil. Meanwhile, whisk together the eggs, sugar and raisins. When milk is simmering, temper egg mixture into the milk and rice and bring to a simmer until it thickens. At this point, turn off the heat and add the remaining ingredients. Enjoy hot or cold!