

Riskrem

Riskrem (rice cream) is a Norwegian Christmas dessert. It's rich, and ever so delicious.

Ingredients

- 3/4 cup white rice
- 1 teaspoon salt
- 4 cups milk
- 1/2 cup sugar
- 1 teaspoon almond extract
- 2 cups whipped cream (whip first, then measure)
- 1/2 cup almonds, chopped
- 1 whole almond, peeled
- red fruit sauce for topping

Directions

1. In the top of a double boiler, cook the rice, salt, and milk together. It usually takes 60 to 90 minutes for the rice to soften and for the mixture to thicken.
2. Add sugar and almond extract. Pop this mixture into the fridge to chill.
3. Mix in the chopped almonds and the one whole almond.
4. (Sample at this point and note that you have a scrumptious rice pudding. Yum!)
5. Stir in the whipped cream. (Now you've got a decadent dessert. Double yum.)
6. Drizzle each serving with some red fruit sauce (We make a raspberry sauce here, but lingonberry or something like that would work fine, too.)

This recipe serves about 8