

TAHITIAN VANILLA RICE PUDDING WITH NOUGATINE AND SALTED CARAMEL

BY LEXUS CULINARY MASTER LUDO LEFEBVRE

A LUXURIOUS SWEET TREAT THAT TAKES THE WARMTH OF THE CLASSIC AND ELEVATES IT WITH REAL VANILLA AND SALTED CARAMEL

INGREDIENTS

- 1½ cup Whole Milk
- ½ Vanilla Bean, Scraped
- ¼ cup Arborio Rice
- 2 teaspoon Vanilla Sugar
- 2 tablespoon Sugar

DIRECTIONS

1. Bring milk and vanilla to a boil. Add rice and cook for about 30 minutes at a low simmer, stirring occasionally.
2. After 30 minutes, add both sugars and cook at a steady simmer, stirring constantly but gently (will scald on the bottom if neglected) for an additional 20-24 minutes until rice is fully tender and pudding is thickened. Cook time is 50-60 minutes in total.
3. Remove from heat and pour into a metal baking pan. Salt to taste, then place plastic wrap directly on top of the pudding. Allow to cool at room temperature for 20-30 minutes and then move to the refrigerator to cool fully.
4. Once cold, portion 6 ounces pudding servings into bowls.

NOUGATINE

INGREDIENTS

- 1 tablespoon Beurre de Baratte
- ½ cup Sugar
- ¼ cup Peanuts
- ¼ cup Pistachios
- ¼ cup Hazelnuts
- ¼ cup Walnuts

NOUGATINE (continued)

DIRECTIONS

1. Toast nuts in a 325 degrees F for 15–20 minutes, until golden brown throughout.
2. While nuts are toasting, pour sugar into a medium pot, cover with water and cook over high heat to caramelize. Timing should be so that your caramel is ready as soon as your nuts are out of the oven.
3. Once sugar reaches a dark red/copper color, add nuts and stir quickly to evenly coat.
4. Spread praline on a sheet pan fitted with a Silpat silicone mat and allow to cool fully, preferably overnight (store with full sheet pan lid with desiccant packets).
5. Process in a food processor to a coarse sandy texture. Sieve through a large chinois and process any large pieces again to achieve a consistent texture.
6. Store in an airtight container with desiccant to keep from becoming stale.

SALTED CARAMEL

INGREDIENTS

- 3 ½ ounces Butter
- 6 ounces Sugar
- 1 Vanilla Bean, Scraped
- 2 teaspoon Fleur de Sel
- 1 cup Cream, Cold
- 1 ½ Gelatin Sheet, Soaked in Cold Water until Soft

DIRECTIONS

1. Melt butter in a large saucepan. Add sugar and stir until golden brown and caramelized.
2. Add the cold cream, vanilla and fleur de sel, and whisk until homogenized.
3. Stir in the gelatin, whisk to dissolve fully and allow to cool.

ABOUT THE CHEF

One of Los Angeles' most influential chefs, Chef Ludo Lefebvre is known for his inventive, refined cooking. In addition to being named one of the 50 greatest chefs in the world by Relais & Châteaux, Lefebvre was also a James Beard finalist for Rising Star Chef and was nominated for two James Beard Awards in 2017.