

TIMKEN-INSPIRED RECIPES



RICE PUDDING

17th-century Dutch artist Frans Hals was known for his spare but extraordinary compositions including *Portrait of a Man*, his masterpiece in the Timken collection. The artist reigned supreme among Dutch/Flemish artists for his commanding brushwork, creating an elegant simplicity in his works. Some might say the same paired down methodology is used to elevate a simple grain into this week's Timken-inspired recipe, a beguiling Dutch favorite, **Rice Pudding**. How sublime.

RICE PUDDING

Serves 4

INGREDIENTS

6 cups whole milk
1/3 cup sugar
1/4 teaspoon salt
1/2 cup long grain white rice
1/3 cup raisins
2 teaspoons vanilla extract
1/4 teaspoon ground cinnamon

DIRECTIONS

In a large saucepan, combine 5 ½ cups milk, sugar, and salt. Bring mixture to a boil over medium-high heat, being careful not to allow the mixture to boil over the saucepan.

Reduce the heat to a low simmer and stir in the rice. Cook mixture on a gentle simmer for approximately 30 minutes, adjusting heat as necessary and stirring occasionally to prevent the rice from sticking to the pan and a skin from forming on the milk. After 30 minutes stir in raisins and cook an additional 20 minutes while stirring frequently. Once the mixture has thickened, remove the rice pudding from heat and stir in vanilla and cinnamon.

Transfer rice pudding to a bowl, cool and then place in the refrigerator until ready to serve. Before serving, stir remaining 1/2 cup milk in the rice pudding.