Lemon Raisin Rice Custard Slice

6 warm soft custard slices, each one-sixth of the dish; a dessert, not a main meal · Active 15 min · Total 1 hr 25 min

Skills: Mixing an egg custard and recognizing a safely set center

Ingredients

• About 2 cups plain cooked rice, cold, safely chilled and refrigerated no longer than 24 hours (400 g)

• 1 tablespoon butter for dish (15 g)

• 3 large eggs (150 g without shells)

• 1/4 cup plus 1 tablespoon sugar (60 g)

• 2 cups milk (480 ml)

• 1 tablespoon lemon juice (15 ml)

• 2 teaspoons finely grated yellow lemon zest (4 g)

• 1/2 cup raisins (80 g)

• 1/4 teaspoon fine salt (1.5 g)

Set out

2-quart/2 L baking dish about 8 inches/20 cm square, mixing bowl and whisk, fork, fine grater, baking tray, food thermometer, broad serving spatula

Allergens

milk, egg. Check labels and substitutions.

Ingredient labels

Check dried fruit labels; raisins or alternative dried fruits may contain added sulfites. Butter and milk supply milk, and eggs set the custard.

Make it

1. Check the rice cooking date and chilling history. Heat the oven to 350°F/175°C. Butter the baking dish with all the measured butter and set it on the tray. Break rice clumps apart with a fork and spread rice and raisins evenly in the dish.

2. Whisk eggs and sugar until smooth, then whisk in milk, lemon juice, lemon zest and salt. Pour over rice and raisins. Stir gently in the dish once to distribute grains and fruit without scraping off the butter.

3. Bake for 40–45 minutes until the edges are set and the center has only a slight wobble. Check that the thick center reaches at least 165°F/74°C. If still very loose or below temperature, continue baking and check again.

4. Rest for 20 minutes, then cut and lift 6 broad soft custard portions with the spatula. Serve warm and eat promptly. This is the rice's single reheating step; do not cool the finished rice custard for another reheating cycle.

A planned rice dessert

Use a recent properly chilled portion of plain rice. This recipe deliberately keeps the same twenty-four-hour rice rule as the rest of the collection.

A useful detail

This is an egg-set baked custard slice, distinct from simmered milk rice. The center stays tender, and the twenty-minute rest is included in the total rather than an instruction to chill it for later.

Keep it well

Keep the starting rice at 40°F/4°C or below and use within 24 hours of its original cooking. Bake to 165°F/74°C and eat promptly after the stated rest. Do not save the finished custard for another cooling and reheating cycle; scale down before cooking if six portions will not be eaten. Discard uneaten finished portions rather than extending the rice deadline.