



# Rodda's clotted cream rice pudding with baked fruits

*Serves 8*

## *Ingredients*

200g of short grain rice  
*(I like to use aborio risotto rice which I find keeps its shape better when cooked)*  
800ml of Rodda's full cream milk  
400ml Rodda's double cream  
300g of Rodda's clotted cream  
150g castor sugar  
2 vanilla pods split  
Unsalted butter for greasing  
4 ripe apricots  
4 ripe peaches  
4 ripe figs  
100ml of maple syrup

## *Method*

Bring the milk and double cream up to a simmer with both vanilla pods, leave for 5 minutes to infuse.

Add the castor sugar and rice; stir until the sugar has dissolved.

Grease a large baking dish with the butter.

Remove the vanilla pods from the mix and pour into the baking dish then cover with foil.

Place in a pre-heated oven (160 °C) for half an hour.

Remove from the oven, take off the foil and stir in the clotted cream, place back in the oven until cooked, approximately 40 minutes, by which time you should have a lovely glazed top.

Cut all the fruits in half and remove the stones from the apricots and peaches Place on a baking sheet and spoon over the maple syrup before placing in a pre-heated oven (200 °C) for a couple of minutes to soften.

To serve, place the baked fruits over the rice pudding and pour over any juices on the tray before taking to the table.

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## *Neil Haydock*

It's fair to say that Executive Chef Neil Haydock has always been obsessed with food. Growing up in rural Lancashire, his grandfather taught him a love of traditional countryside foods, from game to foraged wild ingredients, and his decision to become a chef was made very early. Throughout his career, Neil has retained this passion for local, seasonal foods; he has always sought small-scale local artisan producers to give his menus a real sense of place.

Neil's experience includes senior roles at a number of highly regarded restaurants, including the Sandy Lane Hotel in Barbados, Terence Conran's Bluebird in London and most recently, as Executive Chef at Fifteen Cornwall. Now controlling The Hotel's Brasserie, The Living Space and The Beach Hut, Neil is building on Watergate Bay's reputation as an outstanding food destination, creating diverse, contemporary menus that showcase the very best of Cornwall's produce while taking inspiration from around the world.