



And here's a version adapted for the 21<sup>st</sup> century (borrowing and blending from published recipes) - it makes enough for 8:

- (1) Use a deep-dish pie dish; preheat the oven to 180
- (2) In a large bowl, mix together 250 g light brown sugar and 250 g melted butter and some finely grated lemon peel
- (3) Add in crumbs from a hollowed-out wholemeal bread loaf (a 400 g loaf from Tesco's worked OK)
- (4) Stir well to get the crumbs evenly coated, spread them out on baking sheets, then put them in the hot oven for 15-20 minutes, swishing them around now and then
- (5) Take them out of the oven, allow them to cool, then - adding more melted butter if you need it (to make the crumbs stick together) - use them to line the bottom and the sides (going as far up as you can go)
- (6) Using two separate pots, cook 50g portions of pudding rice on the hob, following the instructions on the package - so, with Marks & Spencer pudding rice, that meant 234 mls milk per pot. (You can use just one big pot, which is what I did, but I have a feeling two smaller ones will work better.)
- (7) Bring to the boil while stirring (otherwise it sticks), then simmer & stir (like a risotto) for as long as it takes to get the mixture nice and thick - bring a book!
- (8) Into each pot stir in 20 g white sugar, enough butter to make it yummy, ditto nutmeg

- (9) Allow to cool, then, in each pot, stir in 1 egg and the juice of ¼ lemon
- (10) Combine the two pots and pour into the pie dish, on top of the brown-bread lining
- (11) Grate some more nutmeg on top
- (12) Bake at 180 for circa half an hour to 45 mins – basically until the top looks tasty to you
- (13) Serve \*warm\* if at all possible, with garnish of mint and raspberries, and cream on the side

For further inspiration, check out the rice pudding recipes in any Mrs Beeton's... And remember, this is still a work in progress – so have fun with it, and don't be afraid to experiment! Darwin would approve...

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Original recipe from:

Emma Darwin's complete Recipe Book. CUL-DAR214. p. 44.

<http://darwin-online.org.uk/content/frameset?pageseq=48&itemID=CUL-DAR214.%280-157%29&viewtype=side> in Wyhe, John van ed., 2002- *The Complete Work of Charles Darwin Online* (<http://darwin-online.org.uk/>) <accessed 27 June 2019>