



Recipe by Chef Anna

PORKKANALAATIKKO

Carrot Bake

Ingredients:

2 lbs carrots
2 cups water
1 tsp salt

Rice Porridge:

1 cup white rice (Arborio)
2 cups whole milk
2 eggs
2 tbs maple syrup
1 1/2 tsp salt
1/4 tsp white pepper
1/4 tsp ground nutmeg

Topping:

1/2 cup breadcrumbs
2 tbs butter

Peel carrots and cut cross-wise into coins. Boil carrots in salt water until tender. Drain and mash.

In another saucepan, bring 2 cups water to boil and add rice. Boil until the rice absorbs all of the water. Add milk. Heat until boiling, then cover the pan and cook on low heat for about 40 minutes. **NOTE!** Porridge burns very easily, make sure to stir often.

Add mashed carrots to porridge. Place in refrigerator to cool.

Add eggs and spices to the cooled carrot mixture. Pour into a greased baking dish. Sprinkle with breadcrumbs and butter pieces.

Bake 300° F for 2 hours.

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