**Grılled Rıce puddıng**

1 kg milk

1 cup sugar ( you may try half a cup as well )

¼ cup rice

Place milk and sugar over medium heat.

In a small pan cover rice with water, place over low heat and cook until water is absorbed. Rice should be thoroughly cooked therefore you may need to add some more hot water. Add rice to milk and cook stirring for about forty five minutes. When milk thickens to pudding level, pour in oven resistant cups.

Pour ½ cup water in an oven tray, arrange pudding cups over water, set oven to grill and keep cups in oven for about ten minutes to coat with a lightly grilled surface.