

Sütlaç

Traditional Turkish rice pudding (Sütlaç) recipe with creamy texture and aromatic cinnamon. Easy homemade dessert in 55 minutes. Perfect comfort food!

15

HAZIRLIK DK

40

PIRME DK

55

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Sütlaç

Malzemeler

- 4 cup milk
- 1 cup rice
- 1.5 cup granulated sugar
- 1 tbsp wheat starch

Yapılışı

- Prepare the Rice Base**

Rinse 1 cup rice under cold running water until the water runs clear. Add the rinsed rice to a heavy-bottomed saucepan with 4 cups water.
- Bring the rice and water to a rolling boil over high heat. Reduce heat to medium-low and simmer uncovered for 15-20 minutes, stirring occasionally, until the rice is very tender and has absorbed most of the water.**
- Add the Milk**

Pour 1 cup milk into the cooked rice and stir well to combine. Bring the mixture to a gentle simmer over medium-low heat, stirring frequently to prevent the rice from sticking to the bottom.
- Prepare the Thickening Mixture**

Whisk 1 tablespoon cornstarch with 1/2 cup cold water in a small bowl until completely smooth with no lumps remaining.
- Temper and Add Thickener**

Ladle 3-4 spoonfuls of the hot rice mixture into the cornstarch slurry, whisking constantly to temper it. Slowly pour this mixture back into the simmering rice pudding while stirring continuously.
- Add Sugar and Final Cooking**

Add 1.5 cups sugar to the rice mixture and stir until completely dissolved. Continue cooking for 4-5 minutes, stirring constantly, until the mixture thickens enough to coat the back of a spoon.
- Cool and Serve**

Divide the hot sütlaç among 4 individual serving bowls or ramekins. Let cool to room temperature for 30 minutes, then refrigerate for at least 4 hours until completely chilled and set before serving.

?puçlar?

Rinse the rice thoroughly until the water runs clear to remove excess starch that could make the pudding too thick or gummy.

Always dissolve the cornstarch in cold water first, then temper it with warm milk before adding to prevent lumping in your pudding.

Stir constantly in one direction while cooking to ensure even cooking and prevent the rice from sticking to the bottom of the pan.

Use medium-low heat throughout the cooking process to avoid scorching the milk or rice, which can create an unpleasant burnt flavor.

Cover the surface of cooling stlaç with plastic wrap pressed directly onto the pudding to prevent a skin from forming on top.

Let the pudding cool to room temperature before refrigerating to ensure the best texture and prevent condensation.

Add cinnamon just before serving rather than during cooking to maintain its aromatic properties and visual appeal.

If reheating leftovers, add a splash of milk and warm gently while stirring to restore the creamy consistency.