

# chickpea pudding

## with orange blossom & rose syrup nuts

### Ingredients

#### *pudding*

- 2 cups rice milk
- 1 tablespoon brown rice flour
- 1 tablespoon chickpea flour
- 1 tablespoon caster sugar
- 1/2 teaspoon orange blossom water

#### *topping*

- 20g pine nuts
- 100g split almonds
- 100g pistachio kernels
- 100g split cranberries
- 1/2 teaspoon orange blossom water
- 1 cup of caster sugar
- 1/2 cup water
- a small squeeze of lemon juice
- rose syrup to finish

### Method

- Soak all nuts in water over night: drain just before use
- In a saucepan bring milk to the boil
- Gradually add in the brown rice flour and the chickpea flour while whisking
- Once the mixture thickens, add the orange blossom water and sugar
- Once mixed together, distribute the pudding into small bowls, leave aside to cool
- In a saucepan boil the sugar and water, stir occasionally
- After the mixture has thickened add a squeeze of lemon and orange blossom water, stir until well combined
- Add the drained nuts and split cranberries to the syrup, stir until everything is coated
- Carefully place a small amount of the nut mixture on top of the prepared pudding
- Finish with a drizzle of rose syrup to serve, can be served warm or cold