



Baked Rice Souffle with Cherries (Reisauflauf)

Serving:

4 as a Main or 8 as a Dessert

Type:

Main or Dessert

Author:

Gabrielle Rossmer Gropman and Sonya Gropman, *The German-Jewish Cookbook*

Notes:

Gabrielle Rossmer Gropman:

"To me, Reisauflauf, essentially a baked rice pudding, is the quintessential German-Jewish meatless meal for one simple reason—my grandmother made it regularly for dinner. It was so much a part of our family's cooking and eating repertoire that it had its own designated baking dish—an oval Jena glass (the German equivalent of Pyrex) casserole dish that is cradled in a metal stand when it comes out of the oven. We still use this dish today. Even though we always had Reisauflauf made with cherries, this dish can be made with other fruits and indeed, the old cookbooks suggest apricots or apples as other possibilities. Personally, I see no reason to stop

using cherries, especially when fresh ones are in season. Children find it thrilling to have something they think of as a dessert as the main meal. What could be better? When combined with soup or a salad, this will make a nice light meal."

Ingredients:

1 (15-ounce) can dark sweet cherries or 1 pound fresh sweet cherries, pitted

1/2 cup uncooked white rice

□ 2 cups whole or 2% milk

□

Pinch of kosher salt□

3 tablespoons unsalted butter□

Unsalted butter for greasing the baking dish

4 large eggs, at room temperature

3 1/2 tablespoons sugar, plus more as needed for cherry sauce

Pinch of ground cinnamon

1 teaspoon lemon juice

Directions:

1. If you are using canned cherries, drain the cherries into a colander set over a bowl. Reserve the juice.

2. Bring the rice, milk, and salt to a near boil in a heavy-bottomed pot over high heat. Stir, lower the heat, cover, and simmer the rice for 15 minutes.

There will be some liquid left in the pot. Remove from the heat and let cool.

3. While the rice is cooking, melt the butter slowly in a small pot, and then let it cool.

4. Preheat the oven to 350°f. Grease a 1-quart baking dish with butter.

5. Beat the eggs in a bowl. Add the sugar, mixing well. Add the melted butter and continue beating for another minute to blend the ingredients. Add the egg mixture to the cooled rice. Add the cinnamon and lemon juice and gently fold in the cherries.

6. Empty the rice mixture into the prepared dish and bake for 20 to 30 minutes, or until the outside is light brown and a toothpick or tester inserted into the center comes out clean.

7. Let it sit for 10 minutes to cool slightly. Serve warm with cherry sauce (recipe follows) or Raspberry Syrup (page 225).

Making cherry sauce:

8. Pour the juice from the cherry can into a small pot. Add sugar to taste—depending on whether your canned cherries had light or heavy syrup, your sugar content will vary. Bring to a boil over high heat, lower the heat, and cook for 5 minutes to reduce the liquid.

Tips:

from Liz: I used frozen sweet cherries, allowing them to thaw at room temperature over a colander.