**Rice pudding with roast rhubarb and tarragon**

Sweet, comforting rice pudding, savoury tarragon and bay leaves: like all good relationships, this is not too sweet and not too bitter. Serves six.

**100g pudding rice**
**700ml full fat milk**
**Shaved skin of ½ medium orange**
**1 large cinnamon stick (baton de canella)**
**100ml double cream**
**30g icing sugar**
**100g Greek yoghurt**
**530g rhubarb, cut into 5cm pieces**
**50g caster sugar (sucre en poudre)**
**10 sprigs tarragon, five on the sprig, the rest picked and chopped (brin de estragon)**
**6 fresh bay leaves, torn in half (feuilles de laurier)**
**1 vanilla pod, cut in half lengthways and seeds scraped out**

Heat the oven to 150C/300F/gas mark 2. Put the rice, milk, orange skin and cinnamon in a high-sided 20cm x 30cm baking tray. Bake for 70 minutes, stirring after 20 minutes, until the rice has absorbed most of the milk and is cooked through but still holds its shape. Leave to cool, then scrape off and discard the skin (I eat it!); fish out and discard the orange skin and cinnamon. Transfer to a bowl, cover and refrigerate.

Put the cream and icing sugar in a medium bowl, and whisk until the cream thickens and holds its shape. Fold into the rice, then fold in the yoghurt and return to the fridge.

Turn up the oven to 230C/450F/gas mark 8. Toss the rhubarb in a high-sided 20cm x 30cm baking tray with the sugar, tarragon sprigs, bay leaves, vanilla pod and seeds. Roast for 15-20 minutes, until the rhubarb is soft. Set aside to cool, then discard the herbs; save the vanilla pod, which can be dried and reused.

Divide the rice pudding between six bowls, top with a generous spoonful of rhubarb and finish with a sprinkling of chopped tarragon