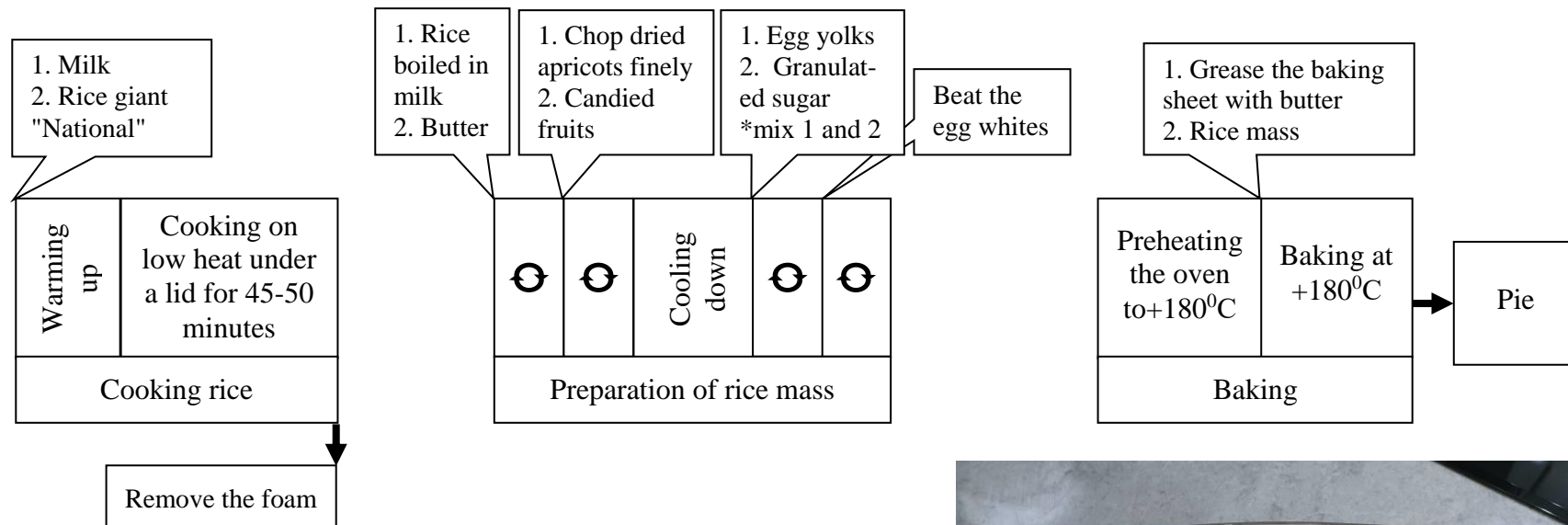


Rice cake "Moskovsky" (khurs.ru - 2022)



⊕ - mix

1. Rice giant "National" – 300
2. Milk – 1.3 kg
3. Candied fruits – 70 g
4. Dried apricots – 70 g
5. Granulated sugar – 90-95 g
6. Butter – 50 g (in rice mass) + 15 g to lubricate the tives
7. Chicken eggs – 5 pcs.



Rice cake "Moskovsky"



1. Take giant "National" rice



2. Measure giant "National" rice



3. Measure granulated sugar



4. Take butter



5. Measure butter



6. Take dried apricots



7. Cut dried apricots finely



8. Take Candied fruits



9. We take chicken eggs



10. We separate egg yolks from proteins



11. We take milk



12. We put a saucepan with milk on the fire

Rice cake "Moskovsky"



13. Put rice and salt in a saucepan, bring to a boil, remove the foam



14. Cover the saucepan with a lid, cook over low heat



15. Periodically stir the contents of the saucepan



16. Put the rice mass in a bowl



17. Put butter in a bowl with rice mass



18. Mix



19. Put dried apricots and candied fruits in a bowl with rice mass



20. Mix it up



21. Take the egg yolks



22. Put sugar in egg yolks



23. Mix the sugar and egg yolks



24. Put the yolk with sugar in a bowl with rice mass

Rice cake "Moskovsky"



13. Mix



14. Take a blender



15. Beat the egg white in a blender



16. Put the beaten egg white in a bowl with rice mass



17. Mix



18. Take a baking sheet



19. Lubricate the baking sheet with butter



20. Pour the rice mass into a baking tray



21. Put the baking sheet on the shelf in the oven warmed up to $+180^{\circ}\text{C}$



22. Push the shelf into the oven



23. Close the oven door, bake at $+180^{\circ}\text{C}$ for 1 hour



24. Removing the pie from the oven