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WHITE CHOCOLATE-SOUR CHERRY RICE PUDDING

- 1 cup long-grain rice
- 5 egg yolks
- 1/2 cup sugar
- 1/4 cup flour
- 1 cup cream
- 3 cups milk
- 1 tsp. vanilla
- 1 cup white chocolate chips
- 1/2 cup dried sour cherries or cranberries

Cook rice according to package directions until just barely done. Grains should still be slightly firm. Pour into a strainer and drain completely.

Meanwhile, beat egg yolks and sugar with an electric mixer until thick and pale yellow. Beat in flour. Heat cream and milk until almost simmering. Beat into egg mixture in a slow stream.

Pour custard into a saucepan. Bring to a boil, whisking lazily to prevent custard from scorching. After the first bubbles appear, boil 3 minutes longer, whisking constantly, until thick.

Remove from heat and stir in vanilla, rice, chocolate and dried cherries. Let stand 2 minutes, until chocolate melts. Stir again. Spoon into dessert bowls or parfait glasses. Garnish with whipped cream, if desired. Serve warm. Makes 6 servings.