



SEMOLINA PUDDING WITH STRAWBERRIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 ml Milk

130 Sugar

60 g Wheat semolina

2 package Vanilla sugar

125 Whipping cream 36 % fat

250 g Strawberries, sliced

METHOD

1. Bring the milk and sugar to the boil. Add the semolina and stir until the mixture thickens. Allow to cool.
2. Whisk the QimiQ Classic smooth. Add the cooked semolina and vanilla sugar and mix well.
3. Fold in the whipped cream.
4. Pour the mixture into small moulds (or coffee cups) and chill for approx. 4 hours.
5. Tip out of the moulds to serve and decorate with the strawberries.