



CREAMY SEMOLINA DESSERT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|--------------------|----------------------------------|
| 30 g | Wheat semolina |
| 150 ml | Milk |
| 1 sachet(s) | Vanilla sugar |
| 250 g | QimiQ Whip Pastry Cream, chilled |
| 125 ml | Milk, chilled |
| 40 g | Sugar |
| | Lemon peel |

METHOD

1. Bring the semolina, 150 ml milk and vanilla sugar to the boil and allow to cool.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. Add the 125 ml of milk, sugar, lemon zest and semolina and continue to whisk at top speed until the required volume has been achieved.
4. Pour into moulds or dishes and chill well.
5. Grießpudding in Portionsschälchen füllen und kühl stellen.