



CREAMY SEMOLINA DESSERT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 ml Milk

30 g Wheat semolina

1 sachet(s) Vanilla sugar

3 tbsp Sugar

Lemon peel

125 ml Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth.
2. Bring the semolina, milk and vanilla sugar to the boil and allow to cool.
3. Add to the QimiQ with the lemon rind and sugar and mix well.
4. Fold in the whipped cream.
5. Pour into moulds or dishes and chill well.