



# SEMOLINA PUDDING WITH STRAWBERRIES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic Vanilla, room temperature

**150 ml** Milk

**130** Sugar

**60 g** Wheat semolina

**125 ml** 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 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.