



# SEMOLINA PUDDING WITH STRAWBERRIES



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**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 molds (or coffee cups) and chill for approx. 4 hours.
5. Tip out of the molds to serve and decorate with the strawberries.