



CREAMY SEMOLINA DESSERT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Real dairy 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, chilled
125 ml	Milk, chilled
40 g	Sugar
	Lemon peel

METHOD

1. Bring the semolina, 5.1 fl oz of milk and vanilla sugar to a 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 4.2 fl oz of milk, sugar, lemon zest and semolina and continue to whisk at top speed until the required volume has been achieved.
4. Pour into molds or dishes and chill well.
5. Grießpudding in Portionsschälchen füllen und kühl stellen.