



CREAMY SEMOLINA DESSERT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

150 ml Milk

30 g Wheat semolina

1 sachet(s) Vanilla sugar

3 tbsp Sugar

Lemon peel

125 ml Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth.
2. Bring the semolina, milk and vanilla sugar to a 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 molds or dishes and chill well.