

Chocolate Semolina Pudding

Indulge in a rich and creamy chocolate semolina pudding that's quick to make and perfect for satisfying your sweet tooth.

With a velvety texture and a hint of cocoa, this dessert is a delightful treat for any occasion.


15 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 2 tablespoons semolina
- 1 cup milk
- 2 tablespoons sugar
- 1 tablespoon cocoa powder
- 1 teaspoon vanilla extract
- A pinch of salt
- Grated chocolate or chocolate shavings (for garnish)

Steps

- 1 In a saucepan, combine the milk, sugar, cocoa powder, and salt. Stir well until the mixture is smooth.
- 2 Place the saucepan over medium heat and bring the mixture to a gentle simmer.
- 3 Gradually whisk in the semolina, stirring constantly to prevent lumps.
- 4 Continue to cook, stirring frequently, until the pudding thickens (about 5-7 minutes).
- 5 Remove from heat and stir in the vanilla extract.
- 6 Pour the pudding into a serving dish and let it cool for a few minutes.
- 7 Garnish with grated chocolate or chocolate shavings before serving.