

Cocoa Semolina Pudding

Indulge in a creamy and rich cocoa semolina pudding that's easy to make and perfect for satisfying your sweet tooth. This delightful dessert is a simple yet luxurious treat made with just a few ingredients.



15 min

Total time

easy

Difficulty

350

kcal / serving

Nutrition per serving (estimated)

Protein 14 g



Carbs 52 g



Fat 10 g



Fiber 3 g · Sugar 22 g · Sodium 110 mg

Ingredients

- 50g semolina
- 20g sugar
- 1 egg
- 200ml milk
- 1 tablespoon cocoa powder

Substitutions

Milk – Use an equal amount of unsweetened oat milk; expect a slightly different flavor and richness.

Sugar – Use an equal amount of light brown sugar for a mild caramel note.

Cocoa powder – Use an equal amount of Dutch-process cocoa powder for a smoother, less sharp cocoa flavor.

Steps

- 1 In a small saucepan, combine the milk and sugar, then heat gently until warm.
- 2 Gradually whisk in the semolina and cocoa powder, stirring continuously to prevent lumps.
- 3 Cook over medium heat, stirring constantly, until the mixture thickens (about 5 minutes).
- 4 Once thickened, remove from heat and let it cool slightly.
- 5 In a bowl, beat the egg, then temper it by adding a spoonful of the hot pudding mixture to the egg, mixing well.
- 6 Stir the tempered egg back into the pudding, mixing thoroughly.
- 7 Pour the pudding into a serving dish and let it cool completely before serving.

Chef's tips

- A smooth pudding should look glossy, with no dry cocoa streaks or visible semolina clumps.
- Avoid letting the pudding boil vigorously after adding the egg, which can make the texture grainy.
- For a neat chilled texture, cover the surface directly before chilling so a skin is less likely to form.

Drink pairing

A small cup of espresso or strong coffee

Its roasted bitterness balances the pudding's creamy sweetness and cocoa flavor.

0% option: A cup of black tea

Storage

Cover and refrigerate leftovers within 2 hours; keep for 3–4 days. Serve chilled, or reheat until steaming hot if you prefer it warm.

Frequently asked questions

How can I tell when the pudding is thick enough?

It should coat a spoon and leave a brief trail when stirred; it will firm further as it cools.

Can I make it ahead?

Yes. Make it earlier the same day or the day before, cover the surface, and keep it refrigerated until serving.

Why did my pudding turn lumpy?

Semolina can clump if added too quickly or not stirred evenly. Small lumps can often be smoothed by whisking while the mixture is still warm.