

Creamy Semolina Pudding with Strawberries

Indulge in a comforting bowl of creamy semolina pudding topped with fresh strawberries.


20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1/4 cup semolina, 1 cup milk, 2 tablespoons sugar, 1/2 teaspoon vanilla extract, 5-6 fresh strawberries

Steps

- 1 In a saucepan, bring the milk to a simmer over medium heat.
- 2 Slowly sprinkle in the semolina while whisking continuously to avoid lumps.
- 3 Add sugar and vanilla extract, stirring constantly until the mixture thickens.
- 4 Remove from heat and let it cool slightly.
- 5 Slice the fresh strawberries and arrange them over the pudding.
- 6 Serve warm and enjoy!