

Semolina Pudding Delight

This creamy semolina pudding is a simple yet satisfying dessert that combines the sweetness of sugar and the richness of milk. Perfect for a quick treat, it's easy to make with just a few ingredients!


15 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 50g semolina
- 200ml milk
- 30g sugar
- 1 egg
- A pinch of salt

Steps

- 1 In a saucepan, bring the milk to a gentle simmer over medium heat.
- 2 Gradually whisk in the semolina and sugar, stirring continuously to prevent lumps.
- 3 Cook for about 5-7 minutes until the mixture thickens, then reduce the heat.
- 4 In a separate bowl, whisk the egg. Slowly add a few spoonfuls of the hot semolina mixture to temper the egg.
- 5 Stir the tempered egg back into the saucepan, mixing well.
- 6 Cook for an additional 2-3 minutes until the pudding is creamy and smooth.
- 7 Remove from heat and let cool slightly before serving. You can enjoy it warm or chilled.