



SEMOLINA PUDDING

INGREDIENTS

1/2 cup	SEMOLINA
1/4 teaspoon	SALT
3 level teaspoons	CASTOR SUGAR
575 ml	COLD MILK
2 separated	EGGS
1 teaspoon	VANILLA ESSENCE

METHOD

1. Mix Semolina and salt with a little milk. Gradually add the rest of the milk and blend well.
2. Bring to the boil over a low heat, simmer for 10-12 minutes, and stir.
3. Add sugar when Semolina is soft. Remove from heat and allow cooling for approximately 5 minutes.
4. Beat egg yolks and gradually add to Semolina.
5. Beat well
6. Beat egg whites stiffly and fold into Semolina.
7. Bake at 180°C for 20 - 30 minutes.

Serve hot.

THIS IS ONLY A GUIDE.

PANTRYMAN