

Semolina pudding



Semolina pudding

For 1 serving:

300 ml vegetable milk
3 tablespoons semolina
1-2 tablespoons raw sugar (to taste)
jam

Put the milk into a pan and heat. Sprinkle in the semolina stirring continuously to avoid lumps form. Add the sugar and cook slowly, stirring from time to time, for approx. 5 minutes (or conform indicated on the package).

Garnish with jam and serve warm.

Nice like dessert but also like breakfast.