

Chocolate Semolina

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Chocolate Semoline Recipe

Ingredients & Quantities

- 110g of Semolina
- 20g of Cocoa Powder
- 90g of Sugar
- 120g of Dried Milk
- 1200ml of Water

Method

1. Blend the semolina, cocoa and sugar with sufficient of the measured water to form a smooth paste.
2. Whisk the remaining water with the dried milk and put in to a double boiler. Heat until almost boiled and then whisk in the semolina mixture.
3. Cook for approximately half an hour to an hour, stirring.

Notes: this can be put in to a fridge and served cold the next day.