

SEMONLINA PORRIDGE

Ingredients

6 cups milk

½ cup fine semolina

½ cup sugar

3 table spoon rose water

3 table spoon blossom water

½ cup mix nuts Pistachio & Almonds

50grams toasted sesame seeds

Honey (optional for extra sweetness drizzle on top of serve)

Method: Using Delicake Masters

Place 5 cups of milk and sugar in a pot over a medium heat stirring occasionally until boil point.

Combine 1 cup of milk and semolina in a bowl mixing them together then adding them to the pot- at the boiling point.

Stir all together until a thick runny consistency.

Add the rose and bloom water at the end of cooking process and mix well. Stand to cool, stir occasionally to avoid lumps.

Assemble the Delicake base and sleeve, spray with oil and pour in the semolina, place immediately in the fridge without the lid till cool then put the lid on and set overnight.

Just before serving, remove the lid; add the nuts on top, and remove the sleeve and cut & serve.

Drizzle honey to suit your taste, place the sleeve and lid to refrigerate.

Use the same ingredients for the Traditional Round Master or Double the ingredients for the Versatile Rectangle Master.