

Semolina Pudding Recipe

(Indian)

Ingredients:

2 tablespoons vegetable oil
10 cashew nuts
2 tablespoons raisins
80 g unsalted butter
250 g semolina
200 g castor sugar
1/4 teaspoon green cardamom powder
pinch of saffron threads, infused in 2 tablespoons warm milk
2 tablespoons grated fresh coconut (white part only), toasted

To serve:

80 g shrikhand or Saffron and Cardamom Yogurt (refer to desserts recipes)
- sweetened thick yogurt
1 plum, cut into thin slices

Method:

Heat the oil in a sauté pan, wok or kadhai and fry the cashew nuts and raisins for 2-3 minutes until the nuts are colored and the raisins plump up. Remove and drain on paper towels; set aside.

Drain off the oil.

Heat the butter in the pan and fry the semolina for about 10-15 minutes until golden brown in color, with a nutty aroma. Slowly add 300 ml hot water, stirring constantly to avoid lumps forming. Add the sugar, cardamom powder and infused saffron. Cook gently over a low heat for 5-7 minutes to blend the flavors. Stir in the coconut, cashew nuts and raisins, then remove from the heat.

Spread the mixture evenly in a greased shallow tin to a 2-3cm depth and allow to cool, then chill for 1 hour or until set. Cut into triangles or diamond-shaped pieces. Serve cold, topped with a spoonful of saffron and Cardamom Yogurt and plum slices.