



golden semolina pudding

ရွှေချိုဆနွင်းမကင်း | shwegyi sanwei makin

I think this is a great way to eat semolina, rich and moist in the middle and crunchy on top. It always goes down well at the end of a meal with a splash of cream and if there are any leftovers have it with a cup of tea the next day.

ingredients

350g semolina (coarse grain)
350g caster sugar
400ml coconut milk
1 teaspoon salt
2 large free-range eggs, beaten
600ml water
125ml groundnut oil
1 tablespoon white poppy seeds

method

Pour the semolina into an oven tray or large frying pan, roast over moderate heat or under a grill for 5-10 mins, stirring frequently, until it has turned golden in colour. Keep a close eye to avoid it from burning. Remove from the heat and pour into a large saucepan.

Add all the other remaining ingredients to the saucepan except the poppy seeds and mix well with a whisk to avoid any lumps. On high heat bring the mixture to a boil, stirring continuously. Soon you will notice the mixture beginning to thicken and when you see the first signs of bubbles on the surface, turn the heat down to low.

You need to stir continuously throughout the cooking process. As the mixture becomes thicker, it can be hard work stirring so have an extra pair of hands in the kitchen to help.

Continue to cook on low heat for 8-10 mins until the mixture start to clump together, and come away from the sides of the pan easily.

Pour the mixture into a cake tin or an oven proof dish approximately 22 cm in diameter which has been greased with oil then smooth over the surface with the back of a spoon so it is level. Sprinkle the poppy seeds and place under a hot grill for 8-10mins until the top is golden and some cracks appear on the surface. Let it cool completely and serve at room temperature.

Serves: 10 - 12
Cooking time: 40 mins

tip

You can make this in advance as it will keep in the fridge for up to 5 days. Before serving, just pop it in the microwave for 10 seconds to take the chill off.

variation

Add a pinch of ground cardamom or nutmeg for a more aromatic Indian influence. To change the texture add a small handful of raisins or chopped roasted almonds to the cooked mixture before pouring into the tin.