

Griesbrei (Semolina Pudding)

165g <i>semolina</i>	Add semolina, sugar, salt and milk to a sauce pan. Bring to a simmer, and stir regularly with a balloon whisk to avoid clumping.
15g <i>sugar</i>	
1g <i>salt</i>	
1l <i>milk</i>	When pudding starts thickening, take off the heat and stir in two egg yolks. Whisk the egg whites with a pinch of cream of tartar until stiff peaks begin to form. Fold under pudding.
2 <i>eggs</i>	
<i>cream of tartar</i>	

Eat while hot, or refrigerate in a decorative mold and save for later. Serve with cinnamon and sugar, or top with fruit.

Makes 4 servings