



Cream of Wheat Semolina Porridge

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This semolina porridge is my favorite recipe for making a delicious creamy meal I have always loved eating semolina porridge since I was a child Hope you enjoy it

Ingredients

— - 2 cups milk - 1 cup water - 1 ½ teaspoons butter - ¼ teaspoon salt - ? cup semolina flour - 1 tablespoon white sugar

Instructions

1. Combine milk
2. water
3. butter
4. and salt in a saucepan over medium-high heat. Bring to a boil
5. stirring gently. Remove from heat. Pour in semolina flour in a steady stream
6. whisking constantly to prevent lumps. Place the saucepan back over medium heat; whisk until porridge comes to a boil
7. about 2 minutes. Reduce heat to low
8. cover
9. and cook
10. stirring occasionally
11. until porridge thickens
12. about 20 minutes. Remove saucepan from heat; stir in sugar. Let porridge stand for 3 to 5 minutes before serving.