

Semolina pudding with Pic Barbichette and rum-soaked raisins

Informations

People : 4

Preparation : 10 min.

Cooking time : 6-8 min.



Ingredients

- 150 g Pic Barbichette
- 1 litre whole milk
- 80 g semolina
- 70 g sugar
- 80 g raisins
- 100 ml dark rum

Preparation steps

Difficulty level: easy ???

1. Place the raisins in a bowl with the rum to soak at room temperature.



2. Boil the milk in a saucepan.
3. Cut the Pic Barbichette into small pieces and add it to the milk, together with the sugar.
4. Blend with a stick blender.
5. Sprinkle in the semolina.
6. Stir continuously with a spatula and cook for 6 to 8 minutes.
7. Once cooked, strain and add in the raisins, then pour into individual ramekins. Leave to cool.
8. Serve cold topped with a few pieces of cheese to decorate.