



**Christa Strub from Attelwil AG**

## **Grandma's chocolate semolina pudding**

### **Semolina Pudding with chocolate powder**

½ cup semolina

3 cups milk

1 tip of spoon salt

3 spoons sugar

½ pack vanilla sugar

3 spoons chocolate powder

Cook, stirring constantly, the semolina with milk, salt, sugar, vanilla sugar and chocolate powder to a thick mixture. Pour it into a mould rinsed with cold water, let it cool and serve with vanilla sauce.

Cooking time: 15 min.



## Vanille Sauce

1 egg

2 spoon sugar

2 cups milk

1 teaspoon maizena

½ pack vanilla sugar

Beat the egg and add the sugar. Beat until stiff, stir in the milk and maizena and add the vanilla sugar. Cook, stirring constantly, and bring everything to boil. Arrange immediately and chill. Stir from time to time during cooling down.