



Ingredients 4 Portions

🖊 = Kotányi Produkte

60 g Wheat semolina

375 ml Milk

375 ml Heavy cream

60 g Sugar, granulated

Gelatin 3 sheet

1 pc. Organic orange, peel

15 g

1 pinch ♦ Sea Salt, Coarse

For the "Tea from the Oven" Fruit Sauce

Organic oranges with 300 g

peel, sliced

150 g Organic lemons with peel,

sliced

Apple, cored and cut into 1 pc.

wedges

250 g Sugar, granulated

4 cl Rum

2 pcs. Cloves, Whole

♦ Star Anise, Whole 1 pc.

1 pc. Cinnamon, Whole

Semolina Flambé with winter fruit sauce from the oven

⑦ 70-90 Min **♀**♀♀





Preparation

- Boil the milk with granulated sugar, Kotányi bourbon vanilla sugar, salt and orange zest.
- Soak the gelatin in cold water.
- Pour the semolina into the boiling milk while stirring constantly. Reduce heat and cook for a few minutes, still stirring constantly.
- Pour the mixture into a bowl. Melt the squeezed out gelatin in a small saucepan and stir into the semolina mixture. After the mix has cooled down a bit, fold in the whipped heavy cream.
- Pour the mixture into small casserole dishes and leave to cool for a few hours.
- For the fruit sauce, mix all the ingredients apart from the rum and bake in a large baking tray at 160 °C for about 40 minutes. Mix 2-3 times in between.
- After the baking time, remove the spices and carefully mix in the rum in a bowl.

HINT: Allow the fruit sauce to cool slightly before serving.

