



Semolina Flambé with winter fruit sauce from the oven

🕒 70–90 Min   

Preparation

- 1 Boil the milk with granulated sugar, Kotányi bourbon vanilla sugar, salt and orange zest.
- 2 Soak the gelatin in cold water.
- 3 Pour the semolina into the boiling milk while stirring constantly. Reduce heat and cook for a few minutes, still stirring constantly.
- 4 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.
- 5 Pour the mixture into small casserole dishes and leave to cool for a few hours.
- 6 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.
- 7 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.

Ingredients 4 Portions

♦ = Kotányi Produkte

60 g	Wheat semolina
375 ml	Milk
375 ml	Heavy cream
60 g	Sugar, granulated
3 sheet	Gelatin
1 pc.	Organic orange, peel
15 g	♦ Bourbon Vanilla Sugar
1 pinch	♦ Sea Salt, Coarse

For the "Tea from the Oven" Fruit Sauce

300 g	Organic oranges with peel, sliced
150 g	Organic lemons with peel, sliced
1 pc.	Apple, cored and cut into wedges
250 g	Sugar, granulated
4 cl	Rum
2 pcs.	♦ Cloves, Whole
1 pc.	♦ Star Anise, Whole
1 pc.	♦ Cinnamon, Whole

