

Semolina Flambé with winter fruit sauce from the oven

70–90 Min

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

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.