SEMOLINA PUDDING

1/2 cup semolina
1 cup sugar
1 teaspoon salt
4 cups milk
2 packages unflavored gelatin,
dissolved in 1/2 cup water
1 teaspoon vanilla
2 cups heavy cream

Put semolina, sugar, salt, and milk in a saucepan and bring to a boil while stirring to prevent lumps. Remove mixture from heat and add gelatin water. Stir until completely incorporated. Stir in vanilla. Let cool. Beat cream until stiff and fold into semolina mixture. Pour into 6-8 cup mold or individual serving cups. Before serving, unmold.

I serve this pudding throughout the year, changing the accompanying sauce according to seasons--e.g., fig chutney compote in fall/winter, raspberry sauce or mixed fruit compote in spring/summer. I have also served it with a thinned chocolate fudge sauce.

Original Source: Boonville Restaurant.