# Semolina Pudding

½ cup semolina
1 cup sugar
1 teaspoon salt
4 cups milk
2 pkgs unflavored gelatin, dissolved in ½ c. 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 and let set. Unmold