



SEMOLINA QUARK PUDDING WITH CHERRIES

40 min Leicht

Baking time about: 30 min

INGREDIENTS (FOR 4 PERSONS)

400 ml MinusL Milk, 3.8%

40 g sugar

100 g soft wheat semolina

Soft MinusL Butter and flour, for the cups

40 g soft MinusL Butter

2 TBSP vanilla sugar

2 eggs

1 TSP lemon juice

100 g MinusL Quark preparation low-fat

200 g sour cherries, glass

Icing sugar, for dusting

PREPARATION

Bring the milk and sugar to the boil in a pot. Stir in the semolina a little at a time and allow to swell for about 5 minutes. Then remove from the heat and allow to cool.

Preheat the oven (top and bottom heat) to 200 °C. Grease 4 ovenproof cups with butter and sprinkle flour.

Cream the butter with the vanilla sugar until light and fluffy. Separate the eggs and stir the egg yolks into the butter.

Whisk the egg whites with the lemon juice until very stiff.

Stir the semolina mixture into the butter cream by the spoonful. Fold in the quark and then fold in the whisked egg whites. Fill the mass into the tin and spread until smooth.

Drain the cherries well, spread on the semolina mixture and bake in the oven for about 30 minutes until golden brown. Best served while still warm, dusted with icing sugar.