

# SEMOLA WITH WINE AND RASPBERRY SAUCE.



Category: Desserts

Created: on 2020-07-27  
 Qualified by: Supercook CL  
 Suggested by: Kitchen Center  
 Total preparation time: 21:30 Minutes

Suitable for machine:

- Supercook SC250
- Supercook SC300
- Supercook SC350
- Supercook SC380
- Supercook SC400

## INGREDIENTS FOR 8 SERVES

<b>500 milliliter</b>	whole milk
<b>120 gram</b>	semolina
<b>60 gram</b>	sugar
<b>1 sprig</b>	cinnamon or half a teaspoon of cinnamon powder
<b>1 teaspoon</b>	vanilla essence
FOR THE WINE SAUCE	
<b>500 milliliter</b>	red wine
<b>1/2 teaspoon</b>	ground cinnamon
<b>150 gram</b>	sugar
	Zest of 1 lemon
<b>20 gram</b>	corn starch
<b>100 gram</b>	raspberries

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).