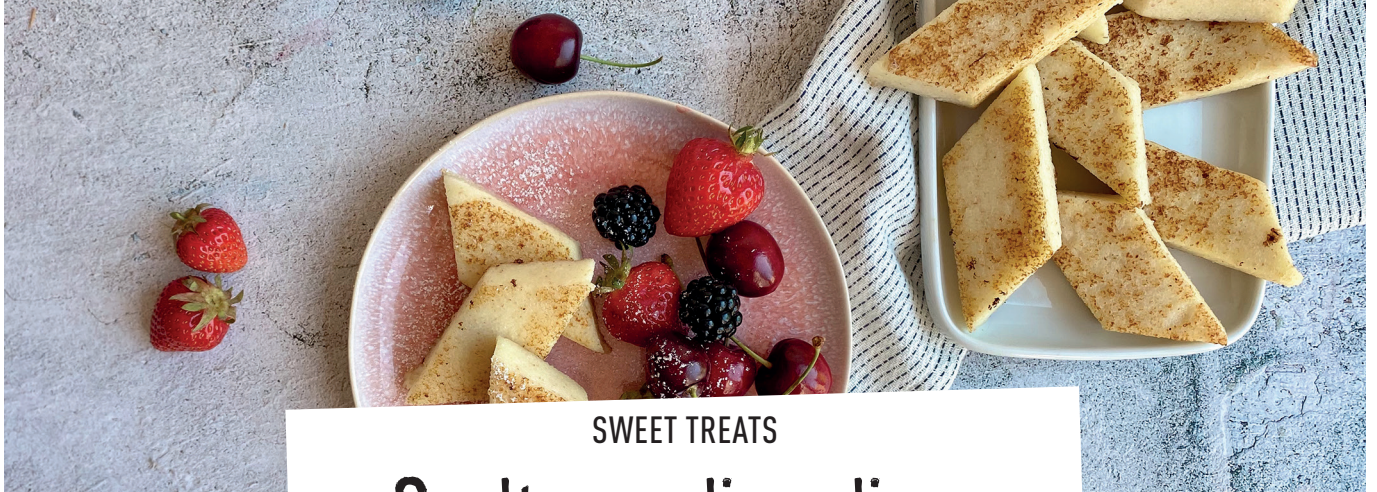


My favourite recipes



SWEET TREATS

Spelt semolina slices

Ingredients

- 1 Litre of milk
- 30 g Sugar
- 1 Pinch of salt
- 180 g [SchapfenMühle Spelt semolina](#)

Preparation

Bring the milk, sugar and a pinch of salt to the boil in a saucepan. Slowly stir in the spelt semolina with a whisk and let it boil until a thick paste is formed.

Roll out the spelt semolina between two layers of cling film into a sheet about 1 – 2 cm thick and let it cool down.

Remove the film and cut the sheet into even slices.

Fry them in melted butter until golden and sprinkle with cinnamon and sugar.

Notes

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**We hope you enjoy
the preparation!**