

Burmese Golden Semolina Pudding, By Trish Davison, owner of 'Burma in Ya Belly'
SHWEGYI SANWIN MAKIN – Golden Semolina Pudding Pronounced "Sinnamikin"

. MY main tip here is to KEEP STIRRING till the mixture begins to pull away cleanly from the sides of the pan. It is traditionally served on its own but I like to serve it with whole fresh berries and a mix of rose water. Fragrant and exotic; it really gives the dish a modern twist and for those who like to indulge, a sweet coconut and cardamom cream wouldn't hurt.

1 Cup coarse Semolina

1 Cup Coconut Milk

2 Cups Coconut Cream - replaced w/ 2 cans reduced fat coconut milk

1 Cup Brown Sugar

1 teaspoon Salt

125 g Ghee (Butter or Peanut Oil can be substituted $\frac{1}{2}$ c.)

Pinch of Cardamom Powder

2 Large Eggs Beaten

2 Tablespoons Slivered Almonds - scattered 2 oz. over top

Small Handful of Raisins - omitted

1 tablespoon White and Black Poppy seeds - replaced w/ slivered almonds

Put the semolina into a LARGE heavy based pan and on mid heat, stir till it begins to slightly change colour and you get a fragrant roasted smell. Be careful NOT TO BURN IT.

Add in the coconut milk and cream and stir making sure to remove all lumps. Add the sugar and bring to a slow boil – Continue stirring all the time. Add Ghee and continue cooking and stirring until the mixture is beginning to thicken and at the first sign of bubbles turn down the heat and add the remaining ingredients except the poppy and sesame seeds. Allow to simmer gently for about 8-10 minutes and the mixture begins to pull away cleanly from the pan.

Pour into a large baking dish or cake pan that has been greased or lined with baking paper. Sprinkle the poppy seeds and toasted sesame seeds at the very end and bake in an oven that has been preheated to 160 degrees for 40 minutes. Grill the top to make it crispy, golden brown and crunchy. Serve warm or at room temp with the berries and sweet cardamom cream.