Coconut and Lime Semolina Pudding

3 chilled coconut-semolina puddings, each with one third of the batch | Active 20 min | Cook 12 min | Total 210 min (cold service)

Ingredients

- 40 g fine durum-wheat semolina (1 1/2 oz), with full package simmering interval around 3-5 minutes, not couscous
- 200 ml canned unsweetened coconut milk (about 3/4 cup plus 1 tbsp plus 1 tsp), stirred before measuring
- 200 ml water (about 3/4 cup plus 1 tbsp plus 1 tsp)
- 25 g granulated sugar (about 2 tbsp)
- 10 ml lime juice (2 tsp), seeds removed
- 1 g finely grated unwaxed lime zest (about 1/2 tsp)
- 0.3 g fine salt, a small pinch

Set out

1000 W microwave with turntable, Kitchen scale and measuring jug, Spoon, Fork or small whisk, Oven mitts, Food thermometer used outside the microwave, Microwave-safe bowl, at least 2 L/about 2 1/8 US qt usable capacity and about 20 cm/8 in inside diameter, Fine grater and citrus juicer, Three shallow heatproof bowls, each at least 250 ml/about 1 US cup capacity, Refrigerator at 40°F/4°C or below

Allergens

Wheat. Check labels and substitutions.

Make it

1. Whisk the semolina, stirred coconut milk, water, sugar and salt together while cold in the 2 L bowl until no dry lumps remain. Microwave uncovered at 1000 W full power for 2-4 minutes, whisking after 2 and 3 minutes, until the mixture begins to bubble gently. Attend it so rising liquid does not overflow.

2. Reduce to 50% power. Cook for 6-8 minutes, whisking the bottom and sides every 2 minutes, until the fine grain is fully swollen and tender and the pudding thickens to a smooth spoonable consistency. Complete the full package simmering interval after bubbling begins; a longer product direction extends the plan. Continue in 30-second bursts if any dry or firm grain remains; do not use a raw-tasting shortcut.

3. Stand for 5 minutes, stirring halfway. Stir in all the lime juice and zest. Divide the complete batch equally among the three shallow heatproof bowls. Let heavy steam subside briefly, then cover and refrigerate promptly; do not cool the whole cooking bowl on the counter.

4. Chill for about 3 hours, until the puddings are 40°F/4°C or colder and thick enough to spoon. Allow longer if needed. Serve the three measured portions without an extra coconut, sugar or citrus garnish.

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Stir before measuring the can

Coconut cream can separate from thinner liquid in the can. Mix it evenly so the 200 ml portion has the intended richness.

A cold bowl needs its own time

The primary total includes refrigeration. The short warm version is a separately stated serving route, not proof that the pudding is cold-ready.

Ingredient labels

Semolina contains wheat/gluten. Coconut milk is part of the formula; check its actual additives and suitability for anyone avoiding coconut. This recipe does not contain dairy milk unless an alternative product is deliberately used.

A useful detail

The 210-minute cold-service plan allows 8 minutes of preparation, up to 12 minutes of sequential heating, a 5-minute stand, 180 minutes of refrigeration and 5 minutes for portioning and serving. The baseline is 1000 W. Actual full grain cooking and 40°F/4°C cooling control; refrigeration can take longer than the planning allowance.

Another way

For a warm version, serve after the full grain cook and 5-minute stand, folding in the lime at the same point. Allow about 30 minutes including measuring, stirs and serving; this omits the planned refrigeration, not any grain cooking.

Replace 10 ml/2 tsp lime juice and 1 g/about 1/2 tsp lime zest with the same measured lemon amounts. Keep the coconut liquid and semolina unchanged.

Keep it well

Keep chilled portions at 40°F/4°C or below and use within 2 days or an earlier coconut-milk deadline. Refrigerate promptly in shallow bowls, within 2 hours of cooking or 1 hour above 90°F/32°C. If choosing to reheat a stored portion once, add 15 ml/1 tbsp water, cover with a vent and heat in short stirred bursts; stand 2 minutes and verify 165°F/74°C throughout. No shelf-stable storage is implied.