

Semolina Cookies



INGREDIENTS

1. 1 ¹/₂ liters (6 ¹/₃ cup) milk
2. Salt
3. 300 grams (1 ¹/₃ cup) hot wheat cereal
4. 100 grams (7 tablespoons) butter
5. 100 grams (1/2 cup) Parmesan cheese
6. 2 egg yolks
7. Nutmeg

Method:

1. Boil milk with salt. Add wheat cereal slowly, mixing with a wooden spoon. Let boil for a few minutes, until achieving medium consistency.
2. Remove from heat; add butter, Parmesan, nutmeg, and egg yolks. Mix everything.
3. Spread and cut with a cookie cutter; sprinkle with additional Parmesan cheese and cook at 350°F for 20 minutes.