

“ I love the way my grandparents have shared their culture with me through food. It has made us closer and every catch up more delicious! My Mama always liked to talk about recipes, but my Papa always insisted on writing them down. When it came to their estate planning they did both, which really helped us to understand their wishes. ”



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Every moment counts

Dava

Ingredients

60g butter

2 tbsp semolina

1 tbsp sugar

2 cups milk

1 tsp vanilla

Method

1. Melt butter in a wide pan and add semolina. Stir on a low heat until golden.
2. Add sugar and stir until dissolved
3. Add milk gradually while stirring, keeping a custard-like consistency (this takes time!).
4. Once all of the milk is incorporated and thickened slightly, turn off heat and add vanilla.
5. Stir occasionally whilst cooling, and once cool transfer to ramekins and put in fridge to cool completely.
6. Serve topped with a sprinkle of ground cardamom, toasted almonds and sultanas.