



Gullach with Milk Pudding

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 pieces of gullach
- 1.5 litre milk
- 50 gr. Butter
- 1 tablespoon of starch
- 1 tablespoon of flour
- ½ glass of water
- 1 teaspoon of sugar

Instructions

- Mash the starch and flour by adding water and add it to the boiling milk with sugar and cook them by stirring.
- Add 50 gr. Butter and mix them in the mixer for 5 minutes. Soak the 4 pieces of gullach with milk and place them in a large bowl and spread the milk pudding on them.
- Place the other 4 pieces of gullach on top of this and
- serve it when it cools off.