Cizre luzine (semolina and walnut sweet)

Whole recipe

Ingredients

2 kg	Semolina 14¼ glass
2 kg	Sugar 11¾ glass
150 g	Wheat flour 1½ glass
400 g	Walnut 4 glass
1 kg	Water 5 glass
9.5 g	Margarine ¾ tbsp
100 g	Walnut 1 glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Break the 400 g of walnuts into small pieces by hand. Quarter the 100 g of walnuts set aside for decoration. Grease the base of the tray with margarine.
2. Stir the water and sugar together in a pot and bring to a boil. Once it starts boiling, take the pot off the heat.
3. Add the crumbled walnuts, semolina and flour to the syrup in that order. Keep stirring until it reaches a gum-like consistency.
4. Pour the mixture into the tray while hot and shake the tray gently so it spreads evenly.
5. Before the mixture sets, arrange the quartered walnuts evenly on top and press them in lightly with a fingertip. Let it cool at room temperature for 1 hour, then cut into diamond-shaped pieces.
   1 h