Semolina halva

Whole recipe

Ingredients

282 g	Semolina 2 glass
150 g	Butter ¾ glass
57.1 g	Pine nut ½ glass
825 g	Milk 4 glass
338 g	Sugar 2 glass

Allergens

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

Method

1. Melt the butter in a pot.
2. Add the semolina and pine nuts and roast over low heat, stirring constantly, for 20-25 minutes until both turn pink.
   20 min
3. Set the roasted semolina aside.
4. Stir the sugar into the milk and bring to a boil once.
5. Pour the hot milk syrup over the semolina, stir, and bring to a boil once more.
6. Stir once more, cover, and cook over low heat until the semolina has absorbed all the milk.
7. When the milk is absorbed, turn off the heat, stir once more and rest it covered for 10-15 minutes.
   10 min
8. Once the halva has cooled a little, fluff it with a skimmer.
9. Transfer to a serving plate and serve.

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T.C. Millî Eğitim Bakanlığı, Tahıl Tatlıları (2019)
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