Konya semolina halva

Whole recipe

Ingredients

225 g	Butter 1¼ glass
50 g	Pine nut ½ glass
300 g	Semolina 2¼ glass
340 g	Sugar 2 glass
516 g	Milk 2½ 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. Add the pine nuts and semolina and roast, stirring with a wooden spoon, until the nuts turn golden.
2. In another pot, heat the milk and sugar over medium heat, stirring until the sugar dissolves.
3. Pour the hot sweet milk over the roasted semolina. Cover and cook over low heat.
4. Stir until the liquid is absorbed. Cover with a clean cloth or paper towel and let it rest.
5. Fluff with a wooden spoon so the grains stay separate, and serve hot.

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