



## UNIT 11 / Turkiye

# Semolina Dessert

### Ingredients

(4 servings)

- 1 cup semolina
- 2 Tablespoon butter
- 1 cup sugar
- 1 cup water
- ½ cup milk
- 2 Tablespoon pine nuts (optional)
- Cinnamon (optional)

### Directions

- Take butter and pine nuts (optional) in a pot and sauté over medium heat until the pine nuts turn pinkish. Stir in semolina and sauté until it goes yellow.
- Then, stir in sugar, water and milk. Bring to a boil and close the lid. Simmer over low-medium heat until the water is absorbed. Let it cool for a while.
- While the semolina halvah is still warm, fill a small bowl's bottom and sides with semolina halvah. Immediately turn the bowl upside down over a serving plate. Serve with cinnamon on top.





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