

Halva Recipe – Cooking Session 13th October

Ingredients

1 cup melted butter

1 cup semolina

1 cup sugar

3 cups water

Method

1. In a deep pan, toast & gently brown semolina with butter, till the mixture resembles 'wet sand'.
2. Turn the heat down.
3. Add sugar, mix through.
4. Add the water, & stir quickly
5. CAUTION ⚠ The hot mixture will bubble & splutter!
6. Keep stirring until the halva thickens & has a smooth sheen.
7. Serve hot