

Savoury black chick peas

Ingredients

3 cans black chickpeas
2 tablespoons oil
2 teaspoons cumin seeds
2 teaspoons coriander powder
1/2 teaspoon turmeric
1 teaspoon salt
20 ml water

Method

1. Drain 3 cans chickpeas - discard liquid
2. Heat oil in a pan
3. Add cumin seeds
4. When golden brown add coriander powder, turmeric & salt.
5. Add drained chickpeas & stir to coat with the spices
6. Add the water & simmer to heat the chickpeas.
7. Serve hot

Sweet Halva

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