

Semolina Halva

Shira



- ¼ cup semolina/rava (medium size)
- 3 tsp ghee
- ½ cup milk
- 5 tsp sugar
- 1-2 tsp sultanas/raisins
- Almonds or other nuts (optional)
- ½ cup water

1. In a pan add ghee and immediately semolina.
2. Roast slowly until brown.
3. Mix water and milk together. Add to semolina with dry fruits and nuts and boil.
4. When liquid has evaporated add sugar. Cook for 2-3 minutes until liquid from sugar has evaporated.

- Variation – instead of semolina use wheat flour or mung dal flour.