

Banana Halva

Kela Shira



- 1 cup semolina
- ½ cup sugar
- 3 ripe bananas - mashed
- ¼ tsp cardamom powder
- 2 Tbsp ghee
- 2 cups water or milk
- Pinch salt

1. Heat the ghee and roast the semolina till it turns slightly brown.
2. Mix in the bananas and add the water. Cover the lid and cook for ten minutes or until cooked.
3. Add sugar and salt.
4. Add cardamom powder.