

RECIPE

Halwa

Medium

1 h 30 min



INGREDIENTS

for 6-8 portions

- 150g semolina
- 1 tbsp sliced & slit raisins
- 200g boiled water
- 50g sugar
- 50g ghee
- 1 tbsp chopped cashews
- 50g condensed milk
- 1 tsp chopped almonds
- 150g Nutella®

For decoration:

Almond



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Roast the semolina in ghee.
- 2 Take a deep non-stick pan and place on a medium flame. Add ghee and heat it for a minute. When the ghee melts completely, add semolina and cook well. While cooking the semolina, stir it continuously until it gives out a nice aroma and turns light golden in color.
- 3 Add nuts and raisins.
- 4 When semolina shows a sand-like consistency, add chopped cashews and sliced raisins. Mix them well and roast for a few minutes.
- 5 Boil milk, water and sugar in another pan.
- 6 Meanwhile, take another pan and place on medium flame. Pour water and milk in the pan and let it boil. When it comes to a boil, add sugar. Stir it well.
- 7 Pour the mixture on the cooked semolina.
- 8 When the milk-water mixture is ready, carefully add the cooked semolina in to the mixture. Stir well while adding the semolina to ensure there are no lumps.
- 9 Break the lumps (if any) and combine the mixture well.
- 10 Use the back of a stirring spoon to break any formed lumps, stir until the milk-water mixture combines well with semolina. Stir till thick.
- 11 Cook until thick and dry before garnishing.
- 12 Cook the mixture until thick. When it starts to leave the sides of the pan, turn off the flame.
- 13 Add Nutella® on top of the Halwa with a piping bag, garnish it with chopped almonds and serve while still hot.