



SEMOLINA DESSERT- HALAWET SAMEED

Very popular in Syria and Palestine. This version is our favorite.



Semolina

Sugar

Orange Blossom Water

Ghee

Pine Nuts

Lemon

METHOD

Let us prepare Sugar Syrup first

1. Combine sugar & 250 ml of water in a saucepan
2. Bring to boil over med-high heat. Stir to dissolve sugar.
3. Add lemon slice, reduce heat to low & simmer 5 min.
4. Add orange blossom water & stir to combine.
5. Remove from heat & cool to room temperature.
6. Discard lemon slice.

Now let us toast Pine Nuts

7. Place a large saucepan over medium heat. Add ghee, melt and heat through.
8. Toast garnish nuts in ghee until light golden, remove.

Now let us prepare the semolina

9. Reheat the ghee, then add semolina and remaining nuts, stir to combine with ghee for 1 minute.
10. Reduce heat to low & keep stirring all the time for 15 minutes or until nuts are lightly browned.
11. Increase heat to med-high, then add syrup. **BE CAREFUL AND ASK FOR HELP AS IT WILL SPLATTER**, stir well to combine, when bubbly, reduce heat to very low and cover immediately.
12. Simmer for about 2 minutes. Make sure mixture doesn't stick.
13. Uncover & stir through. The texture should be similar to mashed potato but a bit grittier. If too dry add little water & stir again.
14. Remove from heat & cool to room temperature.
15. Then spoon in serving plate & garnish with toasted nuts.

Great Job,,,,, You Are All Set for a lovely dessert with your family. Don't forget to eat little and share the rest