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by Chef Kasim Senturk

**Semolina Halvah with grated
orange, accompanied with Maras ice**

cream

Ingredients

185 g Semolina
300 g K.Maras Ice Cream
500 g Granulated Sugar
250 g Milk
100 g Butter
25 g Pine Nuts
½ Stick Cinnamon
4 Piece Of Carnation
500 g Water
1 Orange Crust, Grated

Preparation

- 1 Boiled milk, water, granulated sugar, cinnamon. Roast semolina and pine nuts until turn brown
- 2 Take out cinnamon from the boiled milk and pour it on to the roasted semolina
- 3 Let it steam for 10 minutes and serve it with grated orange crust and ice cream.

Cooks Note
