sharing our Greek culinary heritage

Jess' Semolina Halva

A beautiful Semolina Halva recipe shared by Jess from @jesswhoamamma

You will need...

For the syrup

4 cups water

2 1/2 cups sugar

2 cinnamon quills

10 cloves

For the Semolina Halva

1 cup Extra Virgin Olive Oil (EVOO)

2 cups fine semolina

1 1/2 cups walnuts, chopped coarsely (more if you prefer)

Preparing the syrup

- Combine the syrup ingredients
- Bring to a boil and boil gently for 10-12 minutes for flavours to infuse
- Remove cinnamon and cloves from syrup
- Transfer syrup to a pouring vessel

Preparing the Semolina Halva

- Heat EVOO on medium in a medium - large pot
- Once hot, add the semolina and walnuts and combine well
- Continue stirring and cooking until the semolina toasts to a golden-brown colour - approximately 10 minutes
- Remove pot off heat

- Slowly add the syrup - taking care as it might splatter
- Return the pot to medium heat and stir... and stir... and stir till the halva thickens and easily comes away from the pot edges
- Spoon the halva into a small-medium fluted cake tin
- Press down to compress the filling and flatten the top
- Leave to cool for at least 2 hours

Serving the Semolina Halva

- Turn the halva onto a serving dish, slice and enjoy!!!!!
- Kali Orexi!