



Ranger Nick's

Semolina & Almond Halva



120g butter
280ml full cream milk
crushed cashews or pistachios

Wooden spoon
Measuring cup
non-stick sauce
pan

Halva is a creamy pudding with a rich, sweet flavour.

A popular Indian delicacy. Traditionally served cold, it is also delicious served hot with ice-cream or fruit.

Cooking Method:

Melt butter over low heat, add semolina and cook for 6 min. until golden brown, whilst continually stirring. Add the spice mix and mix thoroughly. Gradually add milk and keep stirring until the mixture thickens, and stops sticking to the bottom and sides of the pan. Fill mixture into a mould or bowls to let cool and sprinkle with crushed nuts. Alternatively serve hot on its own, with ice cream or fruit.