



Recipe Category / Sweets / Desserts

# Halva with milk

10'  
Hands on

60''  
Hands off

5'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Ingredients

- 300 g butter
- 150 g semolina, fine
- 150 g semolina, coarse
- 300 g granulated sugar
- 600 g milk, lukewarm
- 1 teaspoon(s) [vanilla extract](#)
- 1 tablespoon(s) cinnamon
- 150 g almond slivers, toasted

To serve

- honey
- almond slivers
- cinnamon

## Διατροφικός πίνακας

Nutrition information per portion

584 Calories (kcal)	36.0 Total Fat (g)	18.0 Saturated Fat (g)	55.0 Total Carbs (g)
29%	51%	90%	21%
34.0 Sugars (g)	9.4 Protein (g)	2.8 Fibre (g)	0.08 Sodium (g)
38%	19%	11%	1%

## Method

- Place a [pot](#) over medium heat.
- Add the butter, the fine and the coarse semolina, and sauté with a wooden spoon until it has the color and taste of hazelnut.
- Add the sugar, the milk, the vanilla extract, the cinnamon, and mix over low heat for 5-10 minutes until it thickens.
- Remove from the heat, add the almonds, and transfer to an [halva mold pan](#). Press down with a serving spoon and allow 1 hour for it to cool well.
- Take the halva out of the mold and serve with honey, almonds, and cinnamon.