Method

A semolina cake is called a halvah. This particular recipe has a wonderful aroma of orange. If you want to make the original halvah, follow the same recipe procedure, just leave out the steps including the orange!

- Preheat oven to 180°C (350°F) Fan.
- Toast the almonds in a shallow pan lined with parchment paper. Toast in the oven for 5 minutes.
- Boil the orange in a generous amount of water (not the 4 cups of water in the ingredients), for 1 hour. Make sure there is enough water to keep the orange submerged while boiling. Add more water if necessary. Allow to cool. Cut in half, and squeeze. Remove any seeds and puree in a blender. Set aside.
- Use a non-stick pot and sauté the semolina and the aromatics in the oil, over medium heat, until it browns. Be careful not to burn it.
- Add the remaining ingredients, (4 cups water, 3 cups sugar) along with the orange puree. Do not add the almonds. Stir for about 10 minutes, until it thickens.
- You will know it’s ready when it starts to pull away on its own from the bottom of the pan (when you tilt the pan a little to the side). When it is ready, add the almonds and mix. (if it looks like it might burn, lower the heat.)
- Press the mixture into a 20 cm cake pan and remove it after 5 minutes! You can it eat hot or cold and you can always add a scoop of vanilla ice cream!

Tip

Keep a close eye on the semolina while cooking. If it looks like it might burn, simply lower the heat!

Ingredients

- 1/2 cups olive oil
- 1/2 cup sunflower oil
- 2 cups semolina
- 3 cups granulated sugar
- 4 cups water
- 1 teaspoon(s) cinnamon
- 1/4 teaspoon(s) cloves
- 150 g almond slivers
- 1 orange
- water, to boil orange

Διατροφικός πίνακας

Nutrition information per portion

<table>
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<tr>
<th>Calories (kcal)</th>
<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
<th>Total Carbs (g)</th>
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<table>
<thead>
<tr>
<th>Sugars (g)</th>
<th>Protein (g)</th>
<th>Fibre (g)</th>
<th>Sodium (g)</th>
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<tr>
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<td>13%</td>
<td>10%</td>
<td>0%</td>
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