



Greek semolina cake in syrup – Samali

20'
Hands on

60"
Hands off

45'
Cook Time

18-20
Portion(s)

2
Difficulty



Method

For the cake

- Add the butter in a saucepan over medium heat and let it melt.
- In a bowl add the seed oil, the olive oil, the water, the melted butter, and mix.
- In another bowl add the semolina, the almonds, the flour, the yeast, the baking powder, the salt, and mix.
- In a mortar and pestle add the sugar, the mastic, and crush them until the mastic is completely ground. Transfer to the bowl with the dry ingredients and mix.
- Transfer the dry ingredients into the bowl with the wet ingredients, and mix with a spoon. As soon as the dough starts forming, continue with your hands.
- Grease a 26 cm baking pan and add the mixture in. Score in a crisscross pattern. Place one almond on top of each piece and set aside to rise for 1 ½ hours.
- Preheat the oven to 180° C (350° F) set to fan.
- Score again, the same way, and bake for 45 minutes.

For the syrup

- Start making the syrup a few minutes before removing the cake from the oven since both the syrup and the cake have to be hot.
- Place a pot over high heat and add the sugar, the water, the rosewater, the lemon peels and juice, and let it come to a boil until the sugar melts.
- With a ladle, pour the hot syrup over the hot dessert.
- Set aside until the whole syrup is absorbed and the dessert is cool enough to serve.

Ingredients

For cake

- 40 g butter
- 80 g seed oil
- 80 g olive oil
- 180 g water
- 500 g semolina, fine
- 100 g almonds, powder
- 75 g all-purpose flour
- 1 tablespoon(s) yeast
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 2 tablespoon(s) granulated sugar
- 1 teaspoon(s) mastic

For syrup

- 500 g granulated sugar
- 200 g water
- 1 tablespoon(s) rosewater
- lemon peels, of 1 lemon
- lemon juice, of 1/2 lemon

To assemble

- 50 g almonds

Διατροφικός πίνακας

Nutrition information per portion

365 Calories (kcal)	17.0 Total Fat (g)	3.2 Saturated Fat (g)	48.0 Total Carbs (g)
18%	24%	16%	18%
27.0 Sugars (g)	5.4 Protein (g)	1.8 Fibre (g)	0.09 Sodium (g)
30%	11%	7%	2%