



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Semolina Halva with Cocoa

Kakaolu İrmik Helvası



2 cups semolina
2 cups granulated sugar
5.3 ounces butter
3 + 1/2 cups water
1 cup thickly pounded hazelnuts
3 tbsp cocoa

For Garnish;
Coconut

Melt the butter in the pot, add the semolina, and roast until it turns into pink.

In the meantime dissolve the sugar in hot water.

When the semolina turns to pink, add cocoa and hazelnuts. After stirring the mixture for a few times, add the sugared water

Turn the heat to low, cover the lid on, cook until it becomes corny. (8-10 minutes)

Place a paper towel between the pot and its lid after removing the pot from the stove, and rest it for half an hour at least.

Place the halva into the watery bowl by forcing on it by the help of a spoon, and reverse the bowl on the service plate. Garnish it with sprinkling coconuts all over.

Note: You can add chocolate chips into the "semolina halva with cocoa" also, after resting it during the cooking.