



THE WORLD'S KITCHEN

BOSNIAN HALVA

For the Syrup

2½ tablespoons sugar
3 tablespoons honey
1 cup water
Juice of 1 lemon
½ lemon sliced
1 – 2 teaspoons rose water

Add to a pan all the ingredients except the rose water. Bring to the boil, then let it simmer for 15 minutes. Take it off the heat, add the rose water and leave to cool.

For the Halva

½ cup self-raising flour
½ cup dessicated coconut
½ cup ground almonds
1 cup semolina
½ cup melted butter
Zest of 1 lemon
1 cup milk
A good handful of flaked almonds and shelled pistachio nuts

Mix the flour, coconut, almonds, semolina, butter and lemon zest in a bowl, adding the milk until you achieve a smooth paste (you may not need all the milk). Butter a small to medium-sized baking tray and spread the halva paste in it. Scatter the pistachios and flaked almonds more-or-less evenly across the halva paste and gently press into it. Bake for 30 mins in medium oven or until it's golden. Take it out of the oven, prick it all over with a fork. Pour the syrup over the top and let it soak in.

Eat!

<http://www.sidetv.net>