

SEMOLINA AND YOGURT SLICES

(Grace D'Souza)

Ingredients for Sugar Syrup:

3 cups sugar
1½ cup water
1 tbsp lemon juice
1 tsp rose water or orange blossom water

Method

- ❖ Dissolve sugar in water, add lemon juice and bring it to boil. Skim the foam from the surface and continue to boil, stirring occasionally until the syrup thickens slightly - approximately 10 minutes.
- ❖ Add the rose water or orange blossom water towards the end of the cooking time. Stand syrup to cool.

***Note:** This syrup will keep well if stored in an airtight jar. When used for sweetening pastries, it should be cold and poured over very hot pastry, otherwise it will not penetrate the pastry.*

Ingredients for Semolina & Yoghurt Slices:

2½ cups semolina
2 cups yogurt
½ cup sugar
125 grams (¼ lb) butter
2 tsp baking powder
2 cups cool sugar syrup

Method

- ❖ Mix together the semolina, yogurt, sugar, butter and baking powder.
- ❖ Spread the mixture evenly in a well greased 25 cm (10 inch) baking tray and bake in a 350 degrees oven until cooked through and lightly brown on top-approximately 50 minutes.
- ❖ Remove from the oven and while still hot cut diagonal lines through the cooked mixture to make diamond shaped slices; then pour the cool sugar syrup over the top.
- ❖ Serve hot or cold either by itself or with whipped cream.