



SEMOLINA HALVA WITH CHOCOLATE AND ORANGE

15 min 2 h 5 min easy 16 slices

INGREDIENTS

1 orange, peel on, cut into 4, pitted (300 g)
 1300 g water
 350 g sugar
 120 g blanched almonds, roasted
 250 g semolina
 80 g sunflower oil
 200 g dark chocolate (couverture)

USEFUL ITEMS

plastic bundt cake tin with cover

PREPARATION

1. Place orange and 500 g water into mixing bowl and boil **20 min/100°/reverse mode/spoon speed**.
2. Place simmering basket into position and strain water. Remove simmering basket and crush boiled orange **10 sec/speed 7**. Transfer orange purée into a bowl and set aside.
3. Place sugar and remaining 800 g water into mixing bowl and boil **12 min/115°/speed 2**. Transfer syrup into a heatproof bowl and set aside.
4. Place 100 g almonds into mixing bowl and chop **4 sec/speed 6**.
5. Add semolina and sunflower oil and boil **2 min/Varoma/speed 3**. Scrape sides of mixing bowl with spatula.
6. Add syrup and orange purée and boil **3 min/100°/speed 3**.
7. Add 100 g dark chocolate (couverture) and melt **1 min/50°/speed 3** with aid of spatula. Transfer mixture into a plastic bundt cake tin, close with the cover and set aside to cool down for approximately 1 hour. Clean and dry mixing bowl thoroughly.
8. Demould onto a serving platter and set aside.
9. Place 60 g dark chocolate (couverture) into mixing bowl and melt **5 min/45°/speed 1.5**.
10. Add 20 g dark chocolate (couverture) and melt **2 min/37°/speed 1.5**.
11. Add remaining 20 g dark chocolate (couverture) and melt **2 min/37°/speed 1.5**. Garnish halva with melted chocolate and remaining 20 g blanched almonds and serve warm or keep in the fridge.