

Perfumed sweets

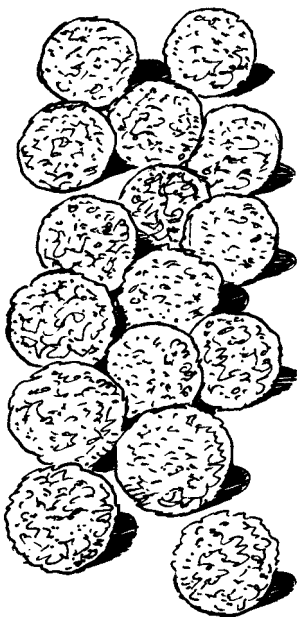
Cook your own perfumed sweets using the recipe below

Ingredients you will need:

200g of semolina, 200g of sugar, 200g of ghee or unsalted butter; half a cup of hot water; spices (five green cardamoms, cinnamon stick, two cloves); rosewater; desiccated coconut or icing sugar; ginger (optional).

Equipment you will need:

A medium saucepan and a wooden spoon.



Recipe – what to do:

- Wash your hands well.
- Soak five green cardamoms, a piece of cinnamon stick and two cloves in the hot water for at least an hour. Then take out the spices and add a little rosewater to taste.
- Melt the ghee or butter in a pan over a low heat.
- Mix in the sugar and add the water. Stir and cook until the mixture thickens.
- Add the semolina and cook it for about seven minutes – don't let it burn!
- Let the mixture cool well. Then mould it into small balls and roll it into desiccated coconut or icing sugar.
- Do you like your sweets to have a bit of punch? If you do, just crush a small amount of ginger root and add it to the mixture.

