



## RECIPE OF THE WEEK: 02/08/2021

### Siamali

#### (Semolina Cake with Syrup)

This is a delicious semolina cake full of flavours of vanilla essence, mastic from Chios and orange blossom or rose water. This cake is mainly served in Cyprus and the Middle East and resembles revani. The difference between the two is that in siamali semolina is used instead of flour and yoghurt is added instead of milk. In the revani cake, eggs are added as well where they are omitted in siamali cake.

#### Makes 12 pieces

#### Ingredients

350g course semolina or 225g coarse and 125g fine semolina

110g sunflower oil

150g caster sugar

250g Greek yoghurt plus 2 tbsp extra for coating ½ tsp baking soda 1 ½ tsp baking powder 1 tsp vanilla essence ½ tsp mastic from Chios, finely crushed 4-5 tbsp orange blossom or rose water 2 tbsp tahini or sunflower oil for greasing 125g blanched whole almonds

#### For the syrup:

250g caster sugar

250ml water

1 rind of lemon

1 tbsp lemon juice

cinnamon stick, 5cm long

1-2 tbsp of orange blossom or rose water



#### Method

1. Preheat the oven to 180 °C/ 160 °C fan/ gas 4.
2. Put the semolina in a large bowl and mix well with the oil using a wooden spatula. Add all the other ingredients except the tahini, the extra yoghurt for coating, the almonds and mix well until the mixture becomes smooth.
3. Grease a 25x35cm baking dish with tahini or oil and spread the mixture evenly on it. Brush the extra yoghurt on top of the mixture and decorate with the almonds half- bedded on top of the siamali in lines, 5cm apart. Decorate with more lines of almonds keeping the lines, 5cm apart.
4. Bake in the preheated oven, for 45-50 minutes until golden brown. Remove the siamali from the oven.
5. In the meantime, prepare the syrup. In a small pan add all the ingredients of the syrup except the orange blossom or rose water and bring to the boil. Allow the syrup to boil for 5 minutes, until the sugar has dissolved, and the syrup thickens slightly. Now, add the orange blossom or rose water. Set aside to cool.
6. Pour the cold syrup all over the hot siamali, using a ladle allowing the syrup to be absorbed slowly.
7. Cover with aluminium foil or kitchen towel until all the syrup is absorbed.
8. Cut the siamali into small triangular or rectangular pieces and serve.
9. Serve with kaimaki or ice-cream.