



Salted Orange Semolina Cakes

Let's rewrite the rules and reinvent this classic dessert. Known in the Middle East as Namoura, here's my modern take on it. Salted Orange Semolina cakes are my way of presenting the famous namoura sweet in the Middle East. It is usually served as a slice and it is the perfect bite with a sticky texture and sweet nutty flavour.

Ingredients

Sugar Syrup

- 1 cup of sugar
- ½ cup of water
- 2 teaspoon lemon juice
- ½ tablespoon orange blossom water

Semolina Cupcakes

- ½ cup almond meal
- ¼ cup caster sugar
- 1 ½ cups semolina coarse
- 1 ½ cups desiccated coconut
- 1 tablespoon baking powder
- 65 grams butter melted
- 1 ½ cups natural yogurt
- 1 tablespoon orange blossom water
- 2 tablespoon melted butter (extra)
- Almond flakes to garnish

Mascarpone Filling

- 250 grams mascarpone cream
- 1 tablespoon orange blossom
- Zest of 1 orange
- 1 teaspoon salt flakes

Cook's Note

*The rule to remember is cold syrup over the hot pastry. This means avoid pouring hot syrup over the hot pastry and cool syrup over cool pastry.

*Sugar syrup will thicken once completely cool

Serves

Makes 10-12 cakes (cupcake size)

Makes 24 mini cupcakes

Step 1

Preheat oven to 180° degrees.

Begin by making the sugar syrup; place all ingredients in a small saucepan over medium heat. Bring to a boil, (this will take less than one minute) lower the heat, and continue to boil for 5 minutes until syrup slightly thickens. Remove from heat and cool completely. (See Cook's Note)



Step 2

To make the cakes; combine all DRY ingredients in a bowl, add melted butter and crumble using your fingers until somewhat fluffy (this is an important step. I highly recommend you work the mixture with your fingertips for approximately 3-5 minutes). Add the yogurt and orange blossom water. Mix well.

Rest mixture for 30-45 minutes.



Step 3

Grease a cupcake or mini cupcake tray with the extra butter. Give the mixture one last stir and divide evenly into the tray. Press down slightly with your hand. Bake for approximately 25 minutes for cupcakes or 15-20 minutes for mini cakes or until golden in colour.

To make the cream filling; place mascarpone cream, orange blossom, and orange zest in a bowl. Whisk together until you get firm peaks. Gently fold in the salt flakes.

Step 4

Remove cakes from the oven, pour cooled sugar syrup over the hot cakes, making sure each one is generously coated. Leave to cool slightly allowing the syrup to be absorbed. Present this in two different ways;

Cut the cupcake in half and fill with the mascarpone filling. Garnish with glazed orange and toasted almonds. Or

Make mini cakes and spoon the cream on top. Garnish with toasted almonds



As we say in Arabic, Sahtan – Enjoy in Good Health.