Moroccan Semolina Patties

These Moroccan semolina patties are called *harcha*. They are prepared with cornmeal, butter and milk and so you can compare them to mini corn breads. For a lactose-free version, we replaced the milk with Almond DreamTM + Calcium & Vitamins. These patties are slightly crispy on the outside and soft inside. They are delicious for breakfast and can be accompanied with honey, jam or almond paste..

For 6 to 8 patties:

Preparation: 10 min

Rest: 5 min

Cooking time: 10 min

Easy

350 g of fine semolina

1 Tbs sugar

1 envelope (11 g) baking powder

1 tsp salt

100 g vegetable margarine, melted

1.5 dl DreamTM Almond + Calcium & Vitamins

1. Take a bowl and mix together the semolina, sugar, baking powder and salt. Then add the margarine while stirring. Finally add the vegetable drink.
2. Let stand for 5 minutes.
3. Heat a non-stick pan. Divide the dough into small balls. Place a ball in a ring (a cookie cutter of about 6 cm) and flatten. Reduce the heat. Cook the patty about 5 minutes per side. Repeat until you have used all the balls.

Serve these harchas with honey, halva, almond paste or fruit compote.

Tip: use only the **fine** semolina.

Variation :

Replace the DreamTM Almond + Calcium & Vitamins by DreamTM Coconut + Calcium & Vitamins, DreamTM Cashew-Rice + Calcium, DreamTM Rice Calcium or DreamTM Rice Vanilla Organic.