Adıyaman tene halva (starch and grape molasses halva)

Serves 6

Ingredients

332 g	Grape molasses 1¼ glass
200 g	Wheat starch
200 g	Butter 1 glass
200 g	Water 1 glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. In a heavy-bottomed pot, mix the starch, molasses and water.
2. Cook the mixture on low heat, stirring constantly, until it has absorbed all the liquid.
3. Add the butter a little at a time and stir well; keep stirring until the halva turns grainy.
4. Take off the heat and serve warm or hot.

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