Assude halva (starch and honey halva)

Whole recipe

Ingredients

454 g	Wheat starch
568 g	Water 2¾ glass
454 g	Honey 1½ glass
227 g	Butter 1¼ glass

Allergens

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

Method

1. Combine the starch, water, honey and melted butter in a clean pot and set it on the heat.
2. Begin stirring. When butter rises to the surface, the halva is ready. Carry on stirring a few minutes more, scraping the pot floor and pressing the mixture down with the underside of the spoon.
3. Shape it into a dome on a plate and serve.