Burdur pumpkin halva (grated squash halva)

Whole recipe

Ingredients

1 kg	Zucchini 5 pc
500 g	Sugar 3 glass
42 g	Lemon ½ pc

Allergens

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

Method

1. Wash and peel the squash and remove the seeds. Grate it lengthwise on a coarse grater.
2. Rinse the grated squash well and drain. Squeeze out the liquid in your palm and put it in a pot.
3. Add the sugar and set the pot on the heat. Cook, stirring constantly, until the liquid evaporates.
4. Squeeze in half a lemon. Keep stirring until the halva turns chewy and golden. Remove from the heat once all the liquid is gone.

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