Bursa milk halva

Whole recipe

Ingredients

1.03 kg	Milk 5 glass
225 g	Sugar 1¼ glass
80 g	Butter ½ glass
80 g	Wheat flour ¾ glass

Allergens

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

Method

1. Melt the butter in a pan, add the flour and roast it.
2. Add the boiled milk while still hot, a little at a time, stirring constantly to avoid lumps. Finally stir in the sugar until you have a smooth, semi-liquid mixture like pudding.
3. Pour the mixture into a tray and let it set for at least 15 minutes.
   15 min
4. Bake in an oven at about 250 C until the top is browned. Serve hot.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 912 (Bursa Ticaret ve Sanayi Odası)
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