Çitirmek (sesame and honey brittle)

Whole recipe

Ingredients

500 g	Sesame seed 4 glass
400 g	Honey 1½ glass

Allergens

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

Method

1. Pick over and wash the sesame. Put it in a pan with no added fat and roast it, stirring all the time, until the colour changes; it scorches fast, so keep stirring.
2. Pour the honey over the roasted sesame and keep cooking. As the sesame nears doneness it clings together, smells fragrant and froths. The source says this may reach 40-45 minutes; it does not make clear whether that covers all the cooking or only the stage after the honey.
3. Once cooked, turn it into a greased tray, press it with a spoon and rest it somewhere cool until the heat drops. Slice into squares or rectangles before it goes fully cold; serve when cooled.

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