Erzurum string halva

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
40 g	Butter 2¾ tbsp
1 kg	Sugar 6 glass
1 kg	Water 5 glass
103 g	Lemon juice ½ glass
100 g	Walnut 1 glass

Allergens

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

Method

1. Sift the flour into a pot. Add the butter and cook until evenly combined.
2. Cook the sugar and water together. When the syrup turns yellow, add the lemon juice.
3. Boil for another 15 minutes to thicken.
   15 min
4. Right away, pour the syrup onto a thinly buttered tray chilled on snow or ice and spread it. Scrape the hardened sugar mass with a spatula and pile it up.
5. Have two people pull and fold the sugar mass until pale. Shape it into a ring and set it on the roasted flour.
6. With a few people, slowly turn the ring so the flour and sugar mix. Keep going for 35-40 minutes until it forms strings, and do not let the ring break.
   35 min
7. If you like, sprinkle chopped walnuts on top.

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