Erzurum flour halva

Whole recipe · 30 min

Ingredients

75 g	Butter ½ glass
330 g	Wheat flour 3 glass
250 g	Sugar 1½ 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. Melt the butter in a pot. Add the flour and roast over low heat for about 30 minutes, stirring constantly and scraping the bottom of the pot.
   30 min
2. While the flour is still hot, add the sugar and stir well until it dissolves.
3. Spread the halva on a serving plate. Press shapes into it with the tip of a spoon and top with coarsely chopped walnuts. Serve slightly warm.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1751 (Erzurum Ticaret Borsası)
tatname.com/en/tarif/erzurum-un-helvasi