Osmaniye peanut caramel slab (fıstıklı ezme şeker)

Whole recipe

Ingredients

507 g	Sugar 3 glass
601 g	Water 3 glass
1 kg	Peanut

Allergens

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

Method

1. Boil the sugar and water in a deep-bottomed pot over medium heat, stirring now and then with a wooden spoon. When the water has cooked off and the sugar turns brown, take the pot off the heat.
2. Put the crushed peanuts in the bottom of the molds.
3. Pour the caramel over the peanuts while it is still hot. Once it has cooled, cut it into slices and serve.

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T.C. Osmaniye Valiliği İl Kültür ve Turizm Müdürlüğü (Gül İnce), Osmaniye Yemekleri (2017)
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