Gaziantep semolina halva with cheese

Whole recipe

Ingredients

150 g	Antep cheese
150 g	Semolina 1 glass
30 g	Clarified butter (ghee) 2¼ tbsp
240 g	Sugar 1½ glass
400 g	Water 2 glass

Allergens

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

Method

1. Slice the cheese and soak it in water in a separate bowl.
2. Toast the semolina in the clarified butter until it turns pink.
3. Add the sugar and water. Cook over low heat until the semolina absorbs the liquid.
4. Drain the soaked cheese and squeeze it well by hand. Stir it into the cooked semolina continuously until it melts and turns stretchy.
5. Serve hot, before the cheese cools and hardens.

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1029 (Gaziantep Büyükşehir Belediyesi)
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