# Gaziantep sweet tarhana (grape molasses and wheat sweet)

**Whole recipe**

## Ingredients

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|---|---|
| **2.3 kg** | Water<br>11½ glass |
| **305 g** | Grape molasses<br>1¼ glass |
| **230 g** | Sugar<br>1¼ glass |
| **200 g** | Çiğ simit (very finely ground raw durum wheat) |

## Allergens

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

## Method

1. Boil the water and grape molasses in a large pot and skim off the foam.
2. Add the sugar and stir until dissolved.
3. Rinse the çiğ simit (very finely ground raw durum wheat) in a fine sieve and add it to the boiling mixture. Boil until thickened, stirring constantly so it does not stick, then take it off the heat.
4. Pour onto a wide, slightly damp tray (50 cm in the source) and leave to dry.
5. The next day, cut the dried-top tarhana into diamonds or squares and flip them so the undersides dry too. Store the dry pieces airtight in a cool, dry place.

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