Gelibolu cheese halva

Whole recipe

Ingredients

1 kg	Teleme (fresh unsalted cheese)
750 g	Sugar 4½ glass
250 g	Wheat flour 2¼ 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 cheese in a pot over low heat, stirring constantly. It will release a cloudy liquid.
2. Sprinkle in the flour gradually and stir until smooth. Cook until the raw flour smell is gone and the mixture no longer sticks to the pot when stirred with a spoon. It should be cream-yellow.
3. Stop cooking. Add the sugar a little at a time, stirring; its crystals break up the mixture and give a shredded, fibrous texture.
4. Let it rest and cool. It is best served warm.

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