Kahta almond semolina halva

Whole recipe

Ingredients

2 kg	Water 10 glass
1.35 kg	Sugar 8 glass
1 kg	Semolina 7 glass
800 g	Kashar cheese
350 g	Almond 3 glass
200 g	Butter 1 glass
184 g	Sunflower oil 1 glass

Allergens

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

Method

1. Bring the water and sugar to a boil in a pot. Add the semolina and stir until combined.
2. Cook while stirring. Once it thickens, add the sunflower oil and toast the semolina, then add the butter and keep toasting.
3. When it reaches the colour and texture you like, stir in the almonds and grated kaşar cheese.
4. Transfer the mixture to an oiled tray, level the top, brush it with oil and let it cool.

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