Kırşehir Ahi halva

Whole recipe

Ingredients

300 g	Honey 1 glass
619 g	Milk 3 glass
250 g	Butter 1¼ glass
300 g	Wheat flour 2¾ glass
250 g	Walnut 2½ glass

Allergens

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

Method

1. Pour the honey into the milk and stir until completely dissolved.
2. In a pot, stir the butter and flour for about 10 minutes, until the flour absorbs the butter.
   10 min
3. Roast over low heat, stirring, for about 45 minutes until the flour turns brown.
   45 min
4. Pour in the honey milk slowly and keep stirring for 5 more minutes.
   5 min
5. Take off the heat, stir in the walnuts, shape as you like and serve hot.

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