Konya haside (flour and molasses halva)

Serves 4

Ingredients

106 g	Wheat flour 1 glass
265 g	Grape molasses 1 glass
95.9 g	Butter ½ glass

Allergens

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

Method

1. Roast the flour with the butter over low heat until it turns pink.
2. Warm the molasses in a separate pot, not above 50 °C.
3. Take the roasted flour off the heat and pour in the molasses. Stir well so no lumps form.
4. Put it back on the heat and stir until the flour absorbs the molasses.
5. Take it off the heat, rest for 10 minutes and serve.
   10 min

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