Konya koftu (grape molasses and flour dessert)

Serves 4

Ingredients

318 g	Grape molasses 1¼ glass
100 g	Water ½ glass
100 g	Wheat flour 1 glass
50 g	Butter ¼ glass

Allergens

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

Method

1. Put the grape molasses and water in a non-stick pan. Bring to a boil and let it boil for about 5 minutes.
   5 min
2. Add the flour gradually and stir constantly with a wooden spoon on low heat. Remove from heat once it is firm and hard to stir.
3. Transfer to a serving plate and shape with the back of a spoon.
4. Melt the butter in a separate pan, pour over the hot koftu and serve.

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