Mudurnu basma flour halva

Whole recipe

Ingredients

184 g	Sunflower oil 1 glass
211 g	Wheat flour 2 glass
169 g	Sugar 1 glass
50 g	Egg 1 pc
200 g	Water 1 glass

Allergens

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

Method

1. Heat the oil in a pot, add the flour and roast over low heat, stirring constantly, for 15 minutes until it turns brown.
   15 min
2. In a separate bowl, beat the sugar and egg well, then add the water to make the syrup.
3. Add the syrup to the roasted flour mixture and stir gently for 10 minutes, until the halva no longer sticks to the spoon.
   10 min
4. Let the halva rest warm for 10 minutes, then shape it into ovals with a spoon and plate it once slightly cooled.
   10 min

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