Flour halva with mulberry molasses

Whole recipe

Ingredients

150 g	Butter ¾ glass
159 g	Wheat flour 1½ glass
150 g	Mulberry molasses
169 g	Sugar 1 glass
100 g	Water ½ glass
45.6 g	Tahini 3 tbsp

Allergens

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

Method

1. Warm the butter gently in a pot.
2. Add the flour and roast until pink.
3. Mix the molasses, sugar and water.
4. Add this mixture to the roasted flour and cook for about 2 minutes, stirring.
   2 min
5. When the halva has absorbed the liquid, add the tahini and mix with a skimmer.
6. Let the halva rest a little.
7. Transfer to plates and shape.

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