Cheese helva (Urfa cheese stuffed flour helva)

Serves 1 · 40 min

Ingredients

150 g	Urfa cheese
10 g	Clarified butter (ghee) ¾ tbsp
50 g	Wheat flour ½ glass
120 g	Sugar ¾ glass

Allergens

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

Method

1. Warm the ghee in a pan, add the flour and stir for about half an hour.
   30 min
2. Pour water over the sugar and let it dissolve.
3. Slice the Urfa cheese thinly and drain off its liquid.
4. When the flour turns lightly pink, pour in the dissolved sugar and mix well.
5. When the helva has thickened, open a hollow in the middle, set in the cheese, cover it again with helva and close the lid of the pan.
6. Serve once the cheese has melted completely.

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tatname.com/en/tarif/peynirli-helva-surkav