Şabanözü 'dondurma' halva

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
50 g	Butter ¼ glass
250 g	Walnut 2½ glass
4 kg	Sugar 23¾ glass
1.5 kg	Water 7½ glass
130 g	Water ¾ 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 in a wide pan over low heat for about 25-30 minutes, until it loses its white color.
   25 min
2. Grease the base of the tray completely with the butter.
3. Chop or crush the walnuts into small pieces.
4. In another pot, boil the sugar and water over high heat for 50-60 minutes. From time to time drop some syrup into cold water to check whether it reaches a paste-like consistency.
   50 min
5. When it reaches the paste stage, stir in the cold water, which loosens it. Keep checking and boil for 10-15 more minutes until the consistency returns, then take off the heat.
   10 min
6. Add the walnuts to the syrup. Sprinkle in the roasted flour little by little, stirring with a wooden spoon until it flows.
7. Pour at once into the tray and shake it by hand to an even thickness. Let it set in a cool place, then cut into diamonds.

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