Şanlıurfa cheese halva

Whole recipe

Ingredients

400 g	Sugar 2¼ glass
200 g	Water 1 glass
500 g	Urfa cheese
200 g	Clarified butter (ghee) 1¼ glass
400 g	Wheat flour 3¾ glass

Allergens

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

Method

1. Pour the water over the sugar and boil for 10 minutes until dissolved.
   10 min
2. Slice the cheese thinly, rinse and drain in a colander.
3. Heat the clarified butter in a pan over low heat. Add the flour and roast for 25-30 minutes, until slightly darker.
   25 min
4. Add the sweetened water and stir for 1 minute. Cover the pan.
   1 min
5. After 5-10 minutes, when the water starts to evaporate, open the lid and wait 1 minute.
   5 min
6. Open up the center of the halva, put in the cheese slices and cover them with halva. Close the lid and wait 5 minutes.
   5 min
7. When the cheese has melted, stir the halva and serve.

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