Yayladağı Şenköy cheese halva

Serves 10

Ingredients

1 kg	Künefe cheese
250 g	Wheat flour 2¼ glass
750 g	Sugar 4½ glass

Allergens

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

Method

1. Cut the cheese into 2-4 cm cubes and put them in a pot. Stir with a wooden spoon over low heat until it melts completely and turns smooth.
2. Pull the melted cheese with the spoon until it stretches. Add the flour little by little and keep stirring over low heat until the mixture turns yellow.
3. Add the sugar gradually. Stir constantly so it does not stick, and serve hot once the halva turns a glossy light yellow.

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