



**Have you tested  
Turkish halva of  
cheese ?**



*delicious dessert*



# HOW TO MAKE HALVA OF CHEESE

**Sugar and cheese although there are different flavors, I m sure that you will like it.you will see that cheese and sugar match perfectly.**

**while you were feeling taste of cheese, you will taste some sweet.**



**the delicious taste comes from 1300s to the present day, it founded Ottoman Empire times in Gelibolu. Gelibolu/Trakya is a region located in the north-west Turkey.**

# ingredients;

- fresh unsalted cheese
- eggs
- margarin
- water
- granulated sugar
- flour
- semolina

**In making the Thracia cheese halva, first put the cheese in a saucepan by crushing it and add the butter.**

**After stirring a little, add the yolk and stir constantly until it melts.**



**When your ingredients are melted, add flour, semolina and sugar gradually and continue mixing.**

**After boiling, wait 15 minutes with the lid closed.**



*Afiyet olsun / Enjoy your Meal / Prijaten Obrok*



written by

*Sezer YUKSEK/21.07.2020*

Youth Council Prilep