



Helva

NIBBLEDISH CONTRIBUTOR

Ingredients

250 gr. margarine 2 tablespoons of butter 2 glasses of flour 2 glasses of sugar 2 glasses of milk

Instructions

Put and melt the butter in a pot. Add the flour and fry it with low heat for 35-40 minutes. Add the warm milk and mix. Then add half of the sugar and mix them with wooden spatula. Add the rest of the sugar and mix them well. Take it out of the stove and close the lid for 10 minutes. You can serve the helva by giving shape with spoon. Or you can serve it with strawberry. PS: Cookin helva is a matter of patience. You shoul fry it with low heat for 35-40 minutes. Bon apetite :)