Halva With Starch

Aside Helvası

8.8 ounces butter
2 + 1/2 cup starch
1 + 1/2 cup granulated sugar
1 + 1/2 cup water

Put the butter in a width pot and melt over low heat.
Add starch little by little by stirring.
Roast the starch over low heat by the help of a beater.
Roast it by stirring constantly for the first 10 minutes.
Roast for about 5-10 minutes more, the starch will turn a colour close to brown. (Total roasting time over the low heat should be 17 minutes at least.)
When the starch reaches the right colour, pour the cold mixture of sugar and water on the hot halva carefully.
Cook over low heat for 5 minutes more by stirring. Remove the pot from the stove.
Put some paper towel between pot and its lid while covering. Let it stand for steeping at least half an hour.
Serve warm or cold.

Note: the ingredient of the halva is starch. Because of that halva has an elastic and pre-colourless shape. So there is no need to shape it by a spoon.