



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Hosmerim

Hoşmerim



2 cup cottage cheese, salt free
1 cup flour
2 cup milk
1 cup granulated sugar
2 tbsp semolina
5.3 ounces butter
15-20 almonds

- # Put the butter into a pot. When the butter melts over medium heat add semolina. Roast the semolina for 5 minutes. Add the flour after sifting and roast with semolina for 15 more minutes by stirring constantly.
- # Add salt free cheese in it. (If the cheese is salty you can wait in water for a night and take from there 20 minutes before using.)
- # Roast them together for 10 more minutes by stirring constantly.
- # Dissolve the sugar in cold milk and pour this mixture on the halva while stirring constantly. Cook for 15 more minutes with mixture, when it gets a little bit wet consistency it is ok.
- # When the halva warms place in a bowl by forcing hardly on it, and reverse the bowl on the service plate.
- # For peeling the almonds' inner skin, let them stay in boiling water for a while and then scrub. Garnish with the peeled almonds and serve.

Note: This halvah's preparing style and name shows alterations. Balıkesir is the well known city of Turkey.