

## **Halva**



### **INGREDIENTS**

1. 250 grams wheat flour
2. 200 grams sugar
3. 1 glass water
4. 200 grams cooking oil
5. 1/2 teaspoon saffron
6. 1/2 cup rosewater
7. Pistachios, crushed
8. Almonds, crushed

### **Method:**

1. Heat oil in a frying pan until it is hot. Add flour. Reduce heat and stir frequently until the mix turns to a golden color, thickens, and becomes fragrant.
2. Add sugar to 1 glass of water, and in a separate pot, bring it to a boil. Add saffron and rosewater and stir.
3. Let flour cool slightly, then add the sugar-water mix and stir well. If the mix is not thick, heat for 1 to 2 minutes but not longer.
4. Serve with crushed pistachios and almonds sprinkled on top.