

Bis Haluvaa



INGREDIENTS

1. 12 eggs
2. 250 grams caster sugar
3. 195 milliliters condensed milk
4. 50 milliliters water
5. 250 grams margarine

Method:

1. Cream eggs and sugar together.
2. Add condensed milk and beat for a few minutes. Add water and mix.
3. Cook over low heat, stirring continuously.
4. When the mixture has reduced by 50 percent, add margarine.
5. Continue to stir over low heat until the mixture starts to come away from the pan.
6. Pour onto a greased tray and leave to cool.
7. Cut into portions and serve cold.