

Halvas Farsalon

Materials:

- 250 gr. Nisestes (a special kind of flavour)
- 3 cups of sugar
- ½ teaspoon vanilla
- 5 cups of water
- ½ cup of almonds separated in the middle.
- 2/3 cups of butter melted
- sugar and cinnamon in order to we throw lightly from above.

Farsala is also known as Fersala or Farsalos. It was one of the most important cotton dyeing centres. But famous product since hundred of years has been halvas. It is unknown when it started to be made but the first information about halva has been given in 1466.

Ioannis Oikonomou in 1817 reports about halva and the almonds of Farsala are the most significant, in all Thessalia. In the late of 19 Century we have many excellent halva makers in Farsala. And they are Kaltampanhs, Oikonomou, K. Govelhs, Kouliampas, Mpoulasikhs, Spanos, and Konstadinou.

And the secret of halva making goes on at to our days with excellent learners of above halva makers. Traditional product of the halva is made with pure ingredients and unique skill, and has unique taste.

Implementation:

Keep a mug sugar and mix remainder with niseste and vanilla in one big bowl. Throw water and you mix until they had been dissolved well. In a nonstick saucepan with bottom 25 mill. lightly the almonds in one spoonful from the butter or from oil. Remove with punctured ladle and look them after. Lower the fire and throw in the saucepan the sugar that you kept, few-few, mixing continuously with a wooden ladle, until it melts and becomes dark candy. Lower from the fire, you throw and mix in the saucepan water with the dissolved niseste and sugar. Marsh once again the saucepan on mediocre fire and boiled mixing continuously with the spatula, until becomes a dense, shiny, transparent mass, that would not stick from the wall of saucepan. Throw in the almonds, you strengthen the fire and you throw butter or oil and mixing until to had been incorporated with the mass of halva.

when the butter finishes and halva begins to touch crust as is cooked you lay the surface with spatula and cook 5 with 6 minutes without you mix him in order to it touches crust. Lower from the fire, covered the

saucepan with a dish and will turn over the halva in this. when it is cold, you cut in pieces. It is maintained except refrigerator.

