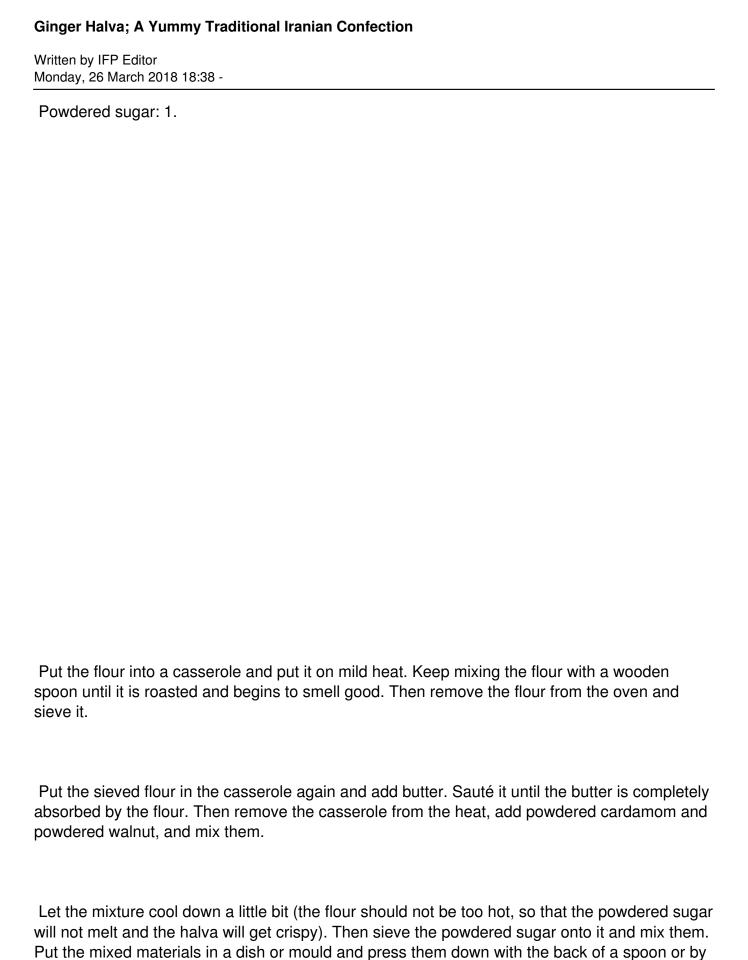
Written by IFP Editor Monday, 26 March 2018 18:38 -

This type of halva, which is usually served with tea after meals, is harder than the typical kind of Halva. Flour, butter, oil, ginger, cardamom, powdered sugar and powdered walnut are usually used to make this type of halva, which is put into square-shaped moulds.

It is interesting to know that in most restaurants in Tabriz, they serve tea and halva free of charge after the meal.





hand.

Ginger Halva; A Yummy Traditional Iranian Confection

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Sprinkle powdered sugar and shredded pistachios on it and cut it into squares or diamonds. Put the dish in the fridge until the halva becomes cold and hard.

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withul impaired authors callfatten to the halva to make it taste the same. You may also garnish the halva