



HALVA CREAM WITH PRUNES

INGREDIENTS

- 250 gr Macedonian Halva with pistachio
- 220 gr prunes
- 1 glass of confectionary cream
- Rum
- Pistachios

PREPARATION

Soak the prunes in the rum. Put the halva into the blender and mix it till it becomes creamy. Cut the prunes in small pieces, remove the stones, put them into the blender, add one tablespoon of rum and blend them without melting them.

Put the halva and the prunes in a bowl and mix them in a blend using a fork. Prepare the whipping cream and add it in the bowls while mixing with a fork. Place the bowls into the refrigerator. The cream is served cool, after powdering the ground pistachio on it.