



HALVA LOAF

INGREDIENTS

For 2,5 two pans of 0,5 kg

- 500 gr dark chocolate
- 450 gr Macedonian Tahini
- 50 gr Virgin sesame oil
- 100 gr browned and unsalted pistachio
- 200 gr Macedonian Halva (vanilla flavour), diced
- Peel of 1 orange, sliced and scorched

PREPARATION

Melt the dark chocolate and mix it with the sesame pulp and sesame oil in “bain marie”. Add the orange peel. Cover a loaf pan with grease paper and spread some chocolate over it. Put in the halva dices and the pistachios, add again some chocolate, halva and pistachios till the pan is full. When the loaf is cold, cut it in slices.

* If you wish, you can slice the loaf into separate mini kariokas.