

HAITOGLOU BROS S.A.

PACKAGED FOODS



HALVA MUFFINS WITH WALNUTS AND TAHINI ICING

INGREDIENTS

- 100 gr. of sugar
- 150 ml of virgin sesame oil
- 220 ml of orange juice
- 40 ml of cognac
- 200 gr. of Macedonian Halva
- 100 gr. of chopped walnuts
- 500 gr. of self-raising flour
- 1 teaspoon of ground cinnamon – clove
- 1 teaspoon of soda

Tahini icing

- 500 gr of sugar
- 500 ml of water
- 500 gr of Macedonian Tahini

PREPARATION

Whip the sugar, halva and oil to a fluffy paste. Add the cognac and the orange juice and then the flour with the soda and the cinnamon – clove and mix gently.

Finally, add the floured walnuts and split the mixture in greased and floured muffin pans. Bake for 25-30 minutes at 170-180° C and allow them to cool. Then dip the muffins into the tahini icing.

Tahini icing

Prepare a syrup and after adding the tahini, blend the mixture and preserve it in bain marie. Use this icing to cover cakes, muffins, biscuits, buns, croissants, pastries, viennoises, ekler, puffs and anything else you may think of.

It is also ideal as donut icing and crepe filling.

If you prefer to make it stronger, it becomes caramel tahini sauce and can accompany ice-creams and waffles.