



TAHINI HALVA WITH PISTACHIOS

🔪 5 min ⌚ 4 h 15 min 🌱 easy 🍰 14 pieces

INGREDIENTS

700 g sugar
100 g water
2-3 drops lemon juice
1 tbsp vanilla sugar, homemade or 1½
tsp natural vanilla extract
25 g edible glucose syrup (1 tsp)
1000 g tahini paste
300 g pistachios

USEFUL ITEMS

Rectangular cake form tin (30 x 12 cm.)
cling film

PREPARATION

1. Line a cake tin form (30 x 12 cm) with cling film and set aside.
2. Place sugar, water and lemon juice into mixing bowl and heat **12 min/120°C/speed 2**.
3. Add vanilla sugar, glucose and mix **1 min/speed 3**.
4. Mix **speed 4** while very slowly pouring tahini paste in a thin stream onto rotating blades.
5. Add pistachios and mix **1 min/speed 4** with aid of spatula. Transfer mixture into cake tin form. Set aside to set for 4 hours.