

Halawa Pistachio Tart Recipe



Halawa is basically sweetened tahinni that melts quite easily and can be incorporated into desserts in many ways.

Here are the ingredients:

- Shortcrust pastry (pâte brisée ou sablée) (= Mürbteig)
- 500g of Pistachio
- 200g of Halawa
- 1 Teaspoon of Rose Water
- 1 Teaspoon of Blossom Water
- 2 to 3 Tablespoons of Powdered Sugar

Here are the steps:

- Pre-bake the dough and let it cool.
- Grind the sugar and pistachios in food processor one twirl and then add the rose and blossom water and grind again. Adjust the sugar to taste.
- Fill the tart shell with the pistachios.
- Crumble the Halawa on the top.
- Garnish and serve.