

RECETTE

Halwa Tahin with Nutella®

Facile

45 min



INGREDIENTS

for 6-8 portions

200g flour

150g sugar

100g butter

220ml liquid milk

90ml oil

100g Nutella®

60g walnuts



Avec cette délicieuse
recette, il suffit de 15 g de
Nutella® par personne
pour se régaler !

METHOD

- 1 Put butter in a pan, warm it until melted then add vegetable oil and flour.
- 2 Stir until the flour becomes a dark yellow sandy color. Remove from the heat, slowly add the milk, place back on heat and mix well until you have a white sauce.
- 3 Add the sugar and mix well to dissolve the sugar in the sauce.
- 4 Turn off the heat, place a lid and allow to cool down before serving.
- 5 Once cool, pour on to a tray and roll it out with a rolling pin. Add the Nutella® on top and spread out with spatula to every corner of the tray. Cut portions with a round cutter or square cutter.
- 6 Serve on plates and add walnut in the middle of the portion.