



# Chocolate halva log

**30'**

Hands on

**4 hours'**

Hands off

**10-12**

Portion(s)

**1**

Difficulty



## Ingredients

- 400 g chocolate couverture
- 450 g tahini
- 200 g honey
- 100 g pistachios
- 50 g cranberries
- 400 g tahini halvah

## Διατροφικός πίνακας

Nutrition information per portion

728 Calories (kcal)	52.0 Total Fat (g)	14.0 Saturated Fat (g)	45.0 Total Carbs (g)
36%	74%	70%	17%
37.0 Sugars (g)	18.0 Protein (g)	5.7 Fibre (g)	0.08 Sodium (g)
41%	36%	23%	1%

## Method

- Crumble the chocolate into pieces and add it to a bowl. Cover with plastic wrap and microwave it at 800 Watt for 2 ½ -3 minutes.
- In another bowl add the tahini, the honey, and mix until the mixture thickens. Add the melted chocolate and mix.
- Add the pistachios, the cranberries, and mix.
- **Cut** the halva into small cubes and add it to the bowl.
- In a **10x30 cm cake pan**, spread plastic wrap and add the mixture inside. Cover with plastic wrap and press softly with your hands to make the mixture even.
- Refrigerate for 3-4 hours to cool and stabilize.
- Take it out of the pan, cut into pieces, and serve.