



TAHINI BROWNIES

These are the most delicious brownies that have a dash of extra interest, brought by tahini and halva. They can be served warm and gooey, or cold, when they will set a bit more.

FEEDS 12

180g/6½oz unsalted butter, roughly chopped

180g/6½oz dark chocolate (70–75% cocoa solids), broken into roughly 4-cm/2-inch pieces

3 free-range eggs

150g/5½oz golden caster sugar

90g/3¼oz flour (you can also use gluten-free plain flour)

25g/1oz cocoa powder

Sea salt

110g/3¾oz tahini paste

100g/3½oz halva, broken into 2-cm/1-inch pieces

Heat the oven to 180°C fan/200°C/400°F/gas mark 6, and line a 20-cm/8-inch cake tin with baking paper.

Quarter-fill a small saucepan with water and place over a high heat. Bring to the boil, then reduce the heat to low and sit a heatproof bowl over the pan, making sure its base does not touch the water.

Place the butter and chocolate in the bowl and leave for about 2 minutes to melt. Remove from the heat and stir until you have a thick, shiny sauce. You could also do this in short bursts in the microwave. Set aside to cool down to room temperature.

In a large bowl, whisk the eggs and sugar until pale and creamy and the whisk leaves a trail behind it – about 3 minutes with an electric whisk, longer by hand. Gently fold the cooled chocolate mix into the eggs – do not overwork – and then fold in the flour, cocoa and ½ teaspoon sea salt. Pour into the lined tin and spread out into an even layer.

Use a spoon to dollop the tahini onto the brownie mix in about 12 places, then use the back of a clean spoon to swirl it a little through the mix – not too much; you want it uneven. Dot the halva on the surface, pushing it down a little so that it is well submerged but still visible.

Bake for 12–15 minutes, until the top is crisp and the middle still has a slight wobble. The brownies may seem a bit undercooked at first, but they will firm up as they cool down.

Cut the baked brownie into 12 slices and serve warm-ish (and gooey) or at room temperature (and not quite so gooey).