

LEVEL: ADVANCED

MAKES 12 ROLLS

CHOCOLATE AND HALVA ROLL

The Arabic word halva refers to various sweetmeats. In Hebrew it connotes a sweet made of ground sesame seeds (tahini) and sugar syrup (replacing honey in the ancient world). Halva can be eaten as is, or added to other pastries and desserts, from cakes and cookies to ice cream and mousse. Combining halva and chocolate is a modern invention, now popular in Israel.

INGREDIENTS

Dough

10½ oz. (300 g) white flour
7 oz. (200 g) unsalted butter
½ cup (60 ml) powdered sugar
½ tsp. salt
1 egg
½ tsp. baking powder

Filling

7 oz. (200 g) dark chocolate
2 oz. (60 g) unsalted butter
5 oz. (150 g) halva, crumbled
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DIRECTIONS

Place dough ingredients in a food processor and pulse until a uniform ball of dough forms. Alternatively, use a pastry cutter to evenly distribute the butter, then form into a ball by hand.

Wrap dough ball with plastic wrap and refrigerate for 30 minutes.

Melt the chocolate and butter in a bain-marie while stirring, until the mixture is smooth and uniform.

Remove it from the heat and let cool to room temperature.

Once cooled, place in the freezer for 5 minutes.

Preheat oven to 355°F (180°C).

Roll the dough into a 20×10 in. (50×30 cm) rectangle on a floured work surface.

Spread the chocolate mixture over the dough and sprinkle the halva on top.

Line a baking tray with baking paper.

Roll the dough into a roulade and press together well.

Slice the roulade into 12 equally thick slices and place on a baking tray. Each slice should have a perfect spiral of dough and filling, like a cinnamon roll.

Bake 20 minutes, until slices are golden-brown.

Let cool 20 minutes before serving.

GOOD TO KNOW

To approximate a bain-marie or “water bath,” place a heat-proof saucepan inside a larger pan of boiling water.

