

Recipes and Tips



Halva Flapjack

100g unsalted butter
75g brown sugar
200g sweetened condensed milk
75g tahini
50g honey
100g chopped dried dates or figs
100g chopped walnuts
25g sesame seeds
175g-225g rolled oats

Heat the butter, brown sugar and condensed milk in a saucepan until hot and the sugar dissolved.

Then remove from the heat and stir in first the tahini and honey, and then the dried fruit, nuts and sesame seeds.

Now stir in enough rolled oats until the mixture just holds its shape – the more oats you add to the mix, the firmer the finished flapjack will be.

Line a 20cm or 25cm square cake tin (or similar) with buttered foil and pack the flapjack mixture into the base. Heat the oven to 180C (160C fan-assisted) and bake for 15-20 minutes, until the flapjack is just beginning to turn golden on top.

Remove from the oven and set aside to cool.

While warm, cut the flapjack into squares and serve, store in an airtight container or freeze.