

Recipes and Tips



Pistachio Halvah Rice Krispies Treats

6 to 8 servings

113 grams unsalted butter, cut into pieces
1 (283-gram) bag mini marshmallows
100 grams sweetened condensed milk
2 tablespoons tahini, well stirred
2 tablespoons pistachio butter (made from unsalted pistachios in food processor)
1 tablespoon vanilla extract
1½ teaspoons salt
160 grams Rice Krispies cereal
113 grams pistachio, sunflower or sesame halvah, crumbled and divided
67 grams shelled roasted pistachios, coarsely chopped and divided
2 tablespoons white sesame seeds, lightly toasted and divided

Line an 8-inch square metal or glass pan with parchment paper, leaving an overhang on two opposite sides.

Melt butter in a heavy bottomed pot over medium. Cook over medium-low heat, stirring constantly with heatproof flexible spatula, until butter foams, settles and then turns dark brown, about 5 minutes.

Add marshmallows and stir vigorously until melted and smooth, about 2 minutes. Add condensed milk, tahini, pistachio butter, vanilla and salt; stir well until incorporated and mixture is smooth, about 1 minute.

Remove pan from heat and stir in cereal, half of the crumbled halvah, half the pistachios and half the sesame seeds, scraping bottom of pot and folding until cereal is well coated.

Scrape into prepared pan and smooth top with spatula. Immediately sprinkle remaining pistachios, sesame seeds and halva on top, covering the surface evenly. Press down lightly with spatula to help adhere. (For best texture, do not compact or press down too firmly.)

Cover loosely and set aside at room temperature until set, at least 2 hours and up to 24.

Just before serving, using the parchment paper sling, lift treats out of the pan. Peel away the parchment from underneath and discard. Place the treats on a cutting board. Using a sharp knife, cut into 6 to 8 pieces. Store any leftovers in an airtight container at room temperature for up to four days.