

SINCE 1851

E. Wedel



Halva parfait with cream and nuts



20-50 min
choose your
option



easy
level

This quick and elegant dessert showcases the rich, nutty flavor of halva, layered with creamy yogurt or mascarpone and crunchy nuts. It's perfect for entertaining or enjoying as a luxurious treat.

INGREDIENTS (serves 4)

- **150g (5 oz) halva** (any flavor, crumbled)
- **1 cup Greek yogurt** or mascarpone cheese (or a mix of both)
- **2 tbsp honey** or maple syrup (optional, for extra sweetness)
- **1/2 cup mixed nuts** (e.g., pistachios, almonds, walnuts), roughly chopped
- **1/4 cup raisins** or dried cranberries (optional)
- **1 tsp vanilla extract**
- **Fresh fruit for garnish** (e.g., berries, banana slices, or pomegranate seeds)



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Flavor variations:

Use E. Wedel's vanilla, cocoa-vanilla, or halva with nuts for unique flavor combinations.



Add a drizzle:

For extra indulgence, drizzle melted chocolate, tahini, or caramel sauce between the layers.

INSTRUCTIONS

Prepare the cream 2 min

In a medium bowl, whisk together the Greek yogurt or mascarpone with honey (if using) and vanilla extract until smooth and creamy.

Toast the nuts* 3 min

For a more intense flavor, toast the nuts in a dry skillet over medium heat for 2–3 minutes, stirring frequently. Allow them to cool.

Assemble the parfaits 7-10 min

- Take 4 serving glasses or bowls.
- Start with a layer of crumbled halva at the bottom of each glass.
- Add a layer of the yogurt or mascarpone mixture on top of the halva.
- Sprinkle a few nuts and raisins (if using) over the cream.
- Repeat the layers until the glasses are filled, ending with a creamy layer on top.

Garnish 2 min

- Crumble a little extra halva on the final layer of cream.
- Garnish with fresh fruit and a sprinkle of nuts for a decorative finish.

Chill* 30 min

- For a cooler, more refreshing dessert, refrigerate the parfaits for 30 minutes before serving.

Serve

- Serve chilled and enjoy the rich, nutty, and creamy layers of your halva parfait.

***OPTIONAL**