



HALVAH ICE CREAM

(Halouva Pagoto)

Definitely not a traditional Greek sweet, but certainly a crowning achievement and great finish to any meal.

1/2 gallon very good, full-cream vanilla ice cream
1 1/2 cups cubed halvah (sesame paste confection)
1/2 cup honey
Cinnamon, for garnish

Remove the ice cream to a large metal bowl. Let it soften a little and mix in the halvah, which will be cubed and a little crumbled. Make sure the halvah is evenly distributed throughout the ice cream. Work fast so that the ice cream does not melt. Cover the bowl with aluminum foil and place back in the freezer. Serve after several hours.

To serve, scoop the ice cream into individual serving cups, drizzle with honey and sprinkle lightly with cinnamon.

Yield: 10-12 servings