

FROM EPISODE 104: TAHINI RULES!



PHOTO CREDIT: CB CREATIVES

THE DUO OF DARK chocolate and cocoa powder gave these brownies depth, and the vanilla enhanced the flavor of both of them. The combination of tahini and sugar replicates the sweet sesame flavor of halvah candy but was easier to work with—and to find. Swirling the reserved tahini batter into the chocolate created a visual and textural contrast and let the tahini flavor shine. The best way to marble the brownies was to run the tip of a paring knife through the dollops of batter.

Tahini Swirl Brownies

Start to finish: 40 minutes, plus cooling

Makes 16 Brownies

INGREDIENTS

4 tablespoons salted butter
(½ stick), plus more for pan
4 ounces bittersweet chocolate, finely chopped
16 grams (3 tablespoons) cocoa powder
3 large eggs
223 grams (1 cup plus 2 tablespoons) white sugar
1 tablespoon vanilla extract
1 teaspoon kosher salt
180 grams (¾ cup) tahini
47 grams (⅓ cup) all-purpose flour

INSTRUCTIONS

Heat the oven to 350°F with a rack in the middle position. Line an 8-inch-square baking pan with 2 pieces of foil with excess hanging over the edges on all sides. Lightly coat with butter.

In a medium saucepan over medium heat, melt the butter. Remove from the heat and add the chocolate and cocoa, whisking until smooth.

In a large bowl, whisk the eggs, sugar, vanilla and salt until slightly thickened, about 1 minute. Whisk in the tahini. Fold in the flour until just incorporated. Set aside ½ cup of the mixture. Add the chocolate mixture to the remaining tahini mixture and fold until fully combined.

Pour the batter into the prepared pan, spreading evenly. Dollop the reserved tahini mixture over the top, then swirl the batters together with the tip of a paring knife. Bake until the edges are set but the center remains moist, 28 to 32 minutes. Cool in the pan on a wire rack for 30 minutes. Use the foil to lift the brownies from the pan. Cool on the rack for at least another 30 minutes before removing from foil. The longer the brownies cool, the more easily they cut. Cut into 2-inch squares.

Don't skip stirring the tahini before measuring; the solids often sink to the bottom.