

Tahini Magic

Main Title

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A beginner's guide to the perfect spread

Optional Subtitle

Curated by [Janna Gur](#)

[Israel](#)

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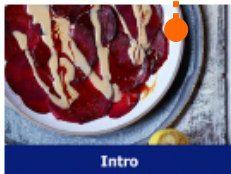
Section 1

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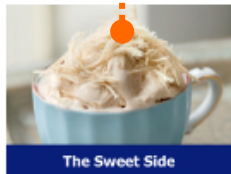
Section 5



Intro



A Beginners Guide



The Sweet Side



Make Your Own Tahini Spread



Get Creative

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Intro

Section Title



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Above: Beetroot carpaccio drizzled with raw tahini. Photography by Quentin Bacon.

I am a tahini freak, and I am not alone. Ask any Israeli cook, professional, or amateur, which pantry items they cannot do without, and I am positive tahini will be at the top of their list (next to the olive oil, good sweet tomatoes, and fresh herbs).

Tahini is the key ingredient in [hummus](#). This fact alone could grant tahini its place of honor in the local food culture, but this is only the tip of the iceberg. Almost everything tastes better with this Middle Eastern staple. We use it to make dips and salad dressings, drizzle it on roasted or fresh vegetables, and transform it into delicious crusts for meat and fish. We even make tahini-based pastries, smoothies, and desserts.

Section Text

Conversation Prompts

In the kitchen

Question Title

Have you had a chance to work with raw tahini, and what was your experience?

Question

DIY

Did this item make you want to try your hand at making your own tahini spread?

For those of us with hot takes:

When was the first time you heard/tasted tahini and what did you think about it?