

## **Pasteli**

1-1/3 cup good quality honey  
3 cups toasted sesame seeds  
1/2 lb. raw pistachios (optional)

Prepare a sheet pan with some parchment paper.

Bring the honey to a boil over medium-low heat. Stir in the sesame seeds (and pistachios, if using) and stir, bringing it to a second boil. Stir for a few more minutes until the mixture thickens and darkens a little and everything is coated in the honey mixture. Pour onto the prepared pan and then smooth it out so it's all even.

Allow it to cool at room temperature until it's set (you can put it in the fridge for a bit, too, if you want) and then cut into pieces. Store the leftovers in a covered tin, in a cool/dry place.