

A Very Israeli Rosh Hashanah

HALVAH GAZOZ

By Adeena Sussman

Tahini Syrup

Makes 2

- $\frac{3}{4}$ cup tahini
- 1 cup sugar
- 1 cup boiling water

In a large bowl, whisk together the tahini, sugar, and boiling water until the sugar has dissolved and the mixture is smooth. Let cool to room temperature, then transfer to an airtight bottle or jar and refrigerate until ready to use. It will keep for up to 3 months in the fridge.

Halvah Milkshake Gazoz

- 2 tablespoons Tahini Syrup
- $\frac{1}{4}$ small persimmon (or red apple), thinly sliced
- 8 red or green grapes, halved
- 8-10 ounces seltzer
- Assorted herb sprigs, such as mint, basil, lemongrass, thyme, or sage
- 1 dinosaur kale leaf
- Edible flower petals, such as roses

Place 4 or 5 ice cubes in a 12- to 16-ounce glass. Add the persimmon and grapes to the glass, fill with seltzer, then garnish with herbs and rose petals.

