

Entre os Ofensivos: Imagens de uma Jornada na Terra de Fronteira da Ucrânia

[estrategia do 0 na roleta](#) grafias por David Guttenfelder

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David Guttenfelder viajou ao longo da fronteira nordeste da Ucrânia duas vezes nos meses anteriores à nova invasão russa.

Os invasores ainda não haviam retornado. Não ainda. Mas ao longo de aproximadamente 600 milhas de território de fronteira nordeste da Ucrânia que a The New York Times visitou no final do ano passado e novamente no início da primavera, a guerra nunca saiu.

Muita dessa área, nas regiões de Kharkiv e Sumy, era terras agrícolas uma vez. Agora uma casa de campo hospedava uma unidade contrasabotagem - composta por russos antiputinistas, para evitar o envio de tropas ucranianas para a Rússia - se preparando antes do amanhecer para uma incursão transfronteiriça.

Os campos estão muito expostos a fogo russo para que alguém tente uma colheita. Em vez disso, eles são semeados com "dentes de dragão", barreiras antitanque de concreto geralmente unidas juntas com cabos e tecidas com arame farpado.

My friend, the chef Kali Jago, is a full-blown tahini enthusiast. She introduced me to (life-changing) whipped tahini and made me a batch of tahini and date chews, which I am now addicted to. To honor this shared obsession, we created these slices together. The base is made with salted pretzels and brazil nuts, the center is a gooey tahini and date caramel, and it's topped with a thin layer of dark, gently salted chocolate. We hope you will be just as enamored with them as we are.

Chocolate, tahini, date and pretzel slice

You'll need a food processor and a 20cm x 20cm square tin or similar. The pretzels to use are the small snacking kind that can be bought in the supermarket (the most widely available are the Penn State brand).

Prep **5 min**

Cook **25 min, plus setting time**

Makes **25 squares**

Ingredients

Quantities

- 360g pitted medjool dates (from 390g unstoned)
 - 7 tbsp (100g) tahini
 - ½ tsp ground cinnamon
 - 1 tbsp coconut oil
 - ¼ tsp fine sea salt
 - 120g pretzels
 - 50g dark chocolate
 - 100g brazil nuts
 - 6 tbsp (75g) coconut oil
- For the tahini and date mixture
- For the base

For the chocolate topping

- 3 tbsp dark agave syrup
- 100g dark chocolate
- Flaky sea salt

Put the dates in a heatproof bowl, cover with 100ml just-boiled water, leave to soak for five minutes, then drain well.

Line a 20cm x 20cm cake tin with baking paper. Put the pretzels, chocolate, brazil nuts, coconut oil and agave in a food processor and blitz to a sandy, tacky crumb. Scrape out, press down very well into the tin, then put in the fridge to chill for five or so minutes, which is just as long as it takes you to make the date filling).

Meanwhile, put the drained dates in the food processor with the tahini, cinnamon, coconut oil and salt, and blitz to a sticky mixture. Remove the biscuit base from the fridge and evenly slather the date mix on top and pat it down to smooth.

Melt the chocolate in a microwave in 20-second blasts, stopping while some solid pieces still remain (they'll melt in the residual heat). Pour the melted chocolate over the tahini and date mixture, spread it out evenly and sprinkle sparsely with sea salt. Refrigerate for 20 minutes, then cut neatly into five columns lengthways and again widthways to make 25 squares. To store, keep covered in the fridge.

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