

Honey Almond Briouats

Submitted by Elizabeth Mandel

Makes 16 - 20 pieces

Ingredients

- 350 g almond paste (1 pkg = 200 g)
- 50 g chopped almonds (2 oz)
- 1/2 tsp almond extract
- 4 Tbsp orange flower water
- 8-10 phyllo pastry sheets
- 125 g melted butter
- 260 g honey

Directions

1. In a bowl mix together almond paste, chopped almonds, almond extract and 1 Tbsp of the flower water
2. Stack the phyllo sheets on a cutting board and cut into strips of about 4 1/2 in wide and 12 in long. Wrap the strips in a moistened kitchen towel and cover with plastic wrap to keep from drying out.
3. Place one strip of phyllo on work surface and brush with melted butter. Fold strip in half lengthwise (making it about 2 1/4 in wide) and brush with butter again.
4. Place a Tbsp of the almond filling on one end of the strip and fold over making a triangle. Continue folding the triangle enclosing your filling until you reach the end of the strip.
5. Roll up all your strips this way and place on a wax paper lined baking sheet. Brush the tops with melted butter.
6. Preheat your oven to 350 degrees F. Bake them on the middle rack for 20-26 minute until golden.
7. While the briouats are baking, put the honey and remaining 3 Tbsp of flower water in a saucepan. Bring to a boil right before the briouats come out of the oven. Reduce the heat of the pan and plunge the briouats - 2 at a time - into the hot honey mixture. Leave in for 10 seconds. Remove with slotted spoon onto wax paper.



