

Almonds and honey Briouats |

Recipe for 4 portions

Description

The quality of moroccan dessert is not to prove anymore, the right spices and fine work will make you travel.

Note

Serve your briouats with nice hot mint tea and enjoy.

Ingredients

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- 125 Gr Almond powder
- 60 Gr Sugar
- 0.50 Tsp Cinnamon powder
- 1 Tbsp Orange blossom water
- 1 Tsp Butter
- 1 Unit(s) Egg
- 4 Unit(s) Brick sheets
- 200 Ml Canola oil
- 100 Ml Honey

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Process

Mix the almond powder, the sugar, the cinnamon and the orange blossom in a bowl.

Add the butter and combine it with the other ingredients using the tip of your fingers.

Clarify your egg and add 1 table spoon of egg white to your mix. Knead until the dough is homogenous.

Stack up your brick pastry sheets and cut them in 4 strips.

Place a bit of the dough on the edge of a pastry strip.

Make a triangle folding them onto itself, repeat until there's no more pastry to fold onto. Fit the end into the last fold and use your remaining egg yolk and a paint brush to stick it all together.

Place the brioutas on a baking tray garnished of parchment paper and brush them with a mix of egg yolk and sunflower oil

Bake them at 180°C (350°F) for 15 minutes.

.Remove the brioutas from the oven when they're golden brown and drizzle some honey on top while they're still hot.

Sprinkle some sesame seeds once they've absorbed the honey.

Bon appétit!