

Pastilla with banana, almonds, pistachios and orange blossom water

Recipe for 12 Tapas

Description

A dessert inspired by Morocco: Phyllo dough base with the aroma of orange blossom water. A sure hit!

Note

These can be cooked on the barbecue just be careful with your heat management as it is very easy to burn phyllo dough.

Ingredients

Pastilla

- 4 Leaf(ves) Phyllo dough
- 2 Unit(s) Banana
- 40 Gr Pistachios
- 40 Gr Almond powder
- 60 Gr Brown sugar
- 5 Ml Orange blossom water
- 100 Ml Melted butter

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel and cut the bananas into small cubes. Roast the pistachios in the oven for 3 minutes. Get the phyllo ready by opening the package, laying it out and covering with a damp cloth. In a mixing bowl, combine the banana, nuts, brown sugar and orange blossom water.

Pastilla

Place a sheet of phyllo on a flat surface and brush with melted butter. Fold the sheet in 2 and repeat this process once. Place a little bit of the banana mixture in the center and fold over to seal.

Transfer to a baking sheet and cook for roughly 10 minutes or until golden and crispy. Sprinkle with icing sugar before serving.

Bon appétit!