

RECIPE

Briouate

Medium

1 h 30 min



INGREDIENTS

for 15-20 portions

- 1000g whole raw almonds peeled
 - 300g vegetable oil, for frying
 - 200g granulated sugar
 - 1/2 tsp ground cinnamon or more to taste
 - 1/8 tsp salt
 - 1/8 tsp mastic gum powder about 3 grains crushed
 - 75g unsalted butter softened
 - 50g orange blossom
 - 1000g honey
 - 200g Nutella®
- For folding the briouats:**
- 1000g filo dough
 - 50g unsalted butter melted
 - 2 egg yolks, lightly beaten
- For decoration:**
- 50g pistachio powder



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Bring a medium-sized pot of water to a boil.
- 2 Add a batch of the almonds and return the water to a boil for one or two minutes.
- 3 Drain the almonds and repeat the process until all almonds have been blanched.
- 4 Put the almonds in a single layer on a towel-lined tray and leave to dry thoroughly (several hours or overnight) before proceeding.
- 5 Divide the blanched almonds in half. You'll be frying half of the almonds and leaving the other half raw. The fried almonds add color, texture and flavor to the almond paste.
- 6 Fry half of the blanched almonds. To fry the almonds, heat about 1/4 inch of vegetable oil in a deep skillet or large pot over medium heat. When the oil is hot, fry the almonds in batches, stirring constantly, until light to medium golden brown.
Each batch should take about 5 minutes, providing the oil isn't too hot.
Don't allow the almonds to get any darker, as they'll continue to color once removed from the oil.
- 7 Transfer the fried almonds to a strainer or tray lined with paper towels and leave to cool.
- 8 In a food processor, grind the fried almonds with about half of the sugar until the almonds turn into a thick paste.
- 9 Transfer the almond paste to a bowl or onto a large tray.
- 10 Grind the blanched raw almonds with sugar.
- 11 Add the blanched almonds and remaining sugar to your processor and grind to a paste.
- 12 Add this paste to the fried, ground almond paste.
- 13 Mix the almond paste filling.
- 14 Combine the almond paste mixture with the cinnamon, salt, mastic gum powder, softened butter and orange flower water. Use your hands to mix and knead the paste thoroughly for several minutes.
- 15 Taste and adjust flavoring, adding a little more cinnamon or orange flower water as desired. The final mixture should be moist, pliable and easy to shape.
- 16 Take filo dough in long strips. Brush it with melted butter, stuff it with almond mixture and folded it in triangle shape, deep fry it until golden brown.

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Garnish with Nutella® using a pastry bag with almonds and raisins.