



Moroccan Snake Cake

INGREDIENTS

ALMOND FILLING

- 150g almond meal
- 85g almonds (pulsed)
- 45g unsalted butter (room temp)
- 155g icing sugar
- 1 tsp cinnamon
- 2 tbsp orange blossom water or rose water
- 2 eggs

Wrapping

- 8 sheets filo pastry
- 55g butter, melted

HONEY SYRUP

- 2 tbsp honey
- Zest from one orange
- 1 tbsp orange blossom or rose water

Toppings

- 1 tsp rose petals
- 1 tsp slivered almonds or pistachios



Serves: 4-5



Prep Time: 15 min



Cooking Time: 35 min

METHOD

1. Preheat the oven to 180 C.
2. In a bowl combine the Almond meal, pulsed almonds, room temperature butter, icing sugar and cinnamon by running through your hands. Until you have an even consistency.
3. Mix in with a table spoon the orange blossom water and eggs until it forms a smooth, firm paste.
4. Place 4 sheets of filo pastry side by side on your benchtop, overlapping slightly. Brush with butter and place another layer of filo pastry on top.
5. On the long side of the filo pastry, place the almond mix, forming like a long snake log.
6. Delicately roll the pastry up over the log into a cylinder.
7. Shape the cylinder into a coil shape and place it in the ceramic pie/baking dish (dish should be round) seam side down. Brush with remaining butter.
8. Bake for 30-35 minutes until golden and crispy.
9. Meanwhile, make the syrup by combining and heating up all the syrup ingredients in a saucepan and reserve.
10. Remove the pastry snake from the oven and brush or drizzle with the honey syrup. Scatter with almonds/pistachios and rose petals.
11. Serve warm or at room temperature.



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