

Saragli

Makes 6

Ingredients:

- 4 sheets of filo pastry cut into 3rds short ways
- 1/2 orange, juiced
- 1 & 1/2 tsp cinnamon
- 1 & 1/2 tsp nutmeg
- 1 & 1/2 tsp cardamom
- 3/4 cup of mixed, diced dried apple and apricot
- 2 Tbs butter, melted
- 2 Tbs honey, melted
- 1/4 tsp rose water
- Sesame seeds to sprinkle on top



Method:

- 1) Mix orange juice and spices together in a bowl. Add dried fruit and stir to coat with the orange juice and spice mix.
- 2) Use 2 pieces of filo per Saragli roll. Place 1 piece of filo on a clean flat work surface, brush lightly with butter and place 1 more piece directly on top to stick together. Repeat for all 6 rolls.
- 3) Separate the fruit mix into 6 portions, one for each Saragli. Spoon one portion 2cm from one of the short ends of a filo stack. Roll the end over the fruit mix, then carefully fold in the sides, then roll up the remaining pastry until it looks like a spring roll. Repeat for the remaining Saragli.
- 4) Place on a baking tray lined with baking paper and cook at 180°C, for 7-10 mins or until golden and crisp.
- 5) While Saragli are in the oven, mix honey and rose water together.
- 6) Once out of the oven, but still hot, drizzle honey mix over Saragli and top with a sprinkle of sesame seeds.

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