

Mhansha – Almond Paste rolls in Phyllo pastry.

Ingredients

Makes approx. 35 rolls.

500 grams Warka (or Phyllo Pastry)

500 grams blanched almonds

1 1/2 teaspoon ground cinnamon

8 tablespoons (56 grams) butter melted

2 tablespoons of Rose water

vegetable oil for work surface and pastry sheets

2 egg yolks for sealing pastry sheets

Directions

1. To make the almond paste. Use whole blanched almonds, and grind with sugar in a food processor until it is the consistency of a paste, like marzipan then empty into a large bowl.
2. In a bowl, mix the almond paste with the melted butter, cinnamon, rose water all the ingredients are mixed together. Use your hands and knead the paste gently.
3. On your clean workstation, drizzle a little oil. Roll your almond paste into long sausages each about 10cm long and approx. 1 1/2cm thick. Place these on a plate as you make them until all your paste has been used up.
4. Making sure your surface is well oiled, place a sheet of phyllo pastry on it, your sheets should be approx. 30cm by 20cm. Drizzle oil onto the sheet so that it is not dry. Take two of your almond paste sausages and place at the edge of the sheet nearest you. Then roll the almond paste with the pastry over. Continue to roll like you would a swiss roll until you get to the end of the pastry. Take a brush with egg yolk and brush the edges to seal the pastry edges and then brush the top to give a golden colour when baked.
5. Continue until you have used all of your almond paste.
6. Place on a large greased baking tray, use oil to grease and bake in a preheated oven (190 degrees) for 15 minutes.
7. Once golden, take out of the oven and use a sharp knife to cut them into small rolls about 6cm long. Then leave to cool.

Store in an airtight container once cooled. Do not put in fridge.