

## **Almond Frangipane-filled Filo Triangles**

*Filos D'Almendra (Sansaticos)*

These elegant, mouth-watering, triangle-shaped filo pastries are filled with ground almond paste scented with orange blossom water and dusted with icing sugar. These frangipane-filled pastries are quick and easy to prepare and when paired with vanilla ice cream and mixed berries make a marvellous dessert.

250g/9oz (about 8 sheets) ready-made filo pastry, at room temperature

### ***For the filling:***

1¼ cups (175g/6oz) blanched almonds, finely ground

2 tbsp caster (superfine) sugar

2 tbsp heavy cream

½ cup melted unsalted butter

1 tsp almond extract

pinch mastic ground with 1 tsp sugar (optional)

2 tbsp orange blossom water

### ***For brushing:***

½ cup melted butter or light vegetable oil

### ***For dusting:***

1 cup icing (confectioner's) sugar

**Preheat** the oven to 180°C (350°F). Line 2 baking trays with baking paper and lightly brush with some of the melted butter or oil.

**Prepare** the filling: Combine the filling ingredients in a bowl.

**Shape** the triangles: Open a filo sheet on a flat work surface with the narrow end nearest you. Keep the remainder covered with a damp tea towel. Brush with oil and cut the filo with a sharp knife into rectangular sections 6cm (2½in) wide. Place 1 heaped teaspoon of the filling at the short end of the filo strip, 2.5cm (1in) from the edge. Now lift up the bottom corner and fold diagonally to make a triangle-shaped pastry. Continue to fold the triangle over itself until the whole strip is used. Repeat with the remaining filo sheets and filling.

**Transfer** the pastries, seam-side down, onto the prepared baking trays, spaced 1cm (½in) apart. Bake for 20 minutes or until crisp and golden. Transfer to a wire rack. While the pastry is still warm, sprinkle with sifted icing sugar and serve.