

Wattleseed baklava cigars



CHEF+TEACHER
CAT CLARKE
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DIFFICULTY:	Easy - medium
SERVES:	12 cigars
SEASON:	All year
PREP TIME:	25 minutes
COOKING TIME:	10 minutes
SUBSTITUTES:	You can change substitute for other nuts or fruit if desired.

EQUIPMENT:

Oven
Oven tray
Saucepan
Scales
Pastry brush
Wooden spoon
Bowl

INGREDIENTS:

300gm Macadamias
150gm slivered almonds
2 tablespoons of ground Wattleseed (save 1/2 tbsp for top)
2 tsp ground cinnamon
150gm dried cranberries (optional)
150 ml honey (see note)
250gmgm dark chocolate finely chopped
12 sheets of filo pastry
100 ml clarified butter

METHOD:

- Preheat your oven to 200C. · In a saucepan, combine honey, cinnamon, and wattleseed and heat until the honey becomes more pliable.
- In a separate bowl, mix together the nuts, chocolate, and cranberries (feel free to use a variety of nuts.).
- Pour the honey mixture over the nut mixture and stir until well combined. Set aside.
- On a clean work surface, lay down one sheet of filo pastry. Brush the pastry generously with melted butter and repeat this process for two more layers.
- Cut the rectangle of pastry layers into four even rectangle pieces. Starting at one of the cut edges, add approximately two tablespoons of the nut mixture to the edge. Roll the pastry tightly, covering the mixture but leaving a small portion of the pastry uncovered. Brush the top with butter, fold in the ends, and continue to roll until you have a cigar shape. Repeat this process until all the nut mixture is used, saving some for garnish if desired.
- Place the rolled pastries seam-side down on a lightly greased baking tray. Bake in the preheated oven until golden brown, approximately 10 minutes.
- Serve the wattleseed baklava cigars immediately with ice cream or anglaise. Alternatively, you can store them in an airtight container in the refrigerator and reheat in the oven when you're ready to enjoy them.