

## HONEY MOUSSE

### Ingredients:

40g butter

5 eggs separated

$\frac{3}{4}$  cup (135g) white chocolate melts

$\frac{1}{4}$  cup (60ml) honey

2 teas gelatine

2 tabs water

300 ml thickened cream

### Method

1. Grease six 250ml dishes
2. Stir butter, egg yolks, chocolate and honey in medium saucepan over heat, without boiling, until chocolate is melted. Transfer mixture to large bowl.
3. Sprinkle gelatine over water in jug, stand jug in small saucepan of simmering water, stirring until gelatine dissolves. Stir gelatine mixture into chocolate mixture, cover, cool to room temperature.
4. Beat cream in small bowl until soft peaks form, fold into chocolate mixture. Beat egg whites in until soft peaks form, fold into chocolate mixture, in two batches.
5. Spoon into dishes, refrigerate 3 hours or overnight.

## HONEY ALMOND PASTRIES

### Ingredients:

1½ cups roasted blanched almonds( I used almond meal)

½ cup (110g) caster sugar

1 teas ground cinnamon

30g butter, softened

1 tabs orange flower water

8 sheets filo pastry

100g butter

1 cup (360g) honey

1 tabs toasted sesame seeds

### METHOD

1. Preheat oven to 180°/160°C fan forced
2. Blend or process nuts, sugar, cinnamon, softened butter and 3 teas orange flower water until mixture forms a paste
3. Cut filo sheets in half lengthways, then in half crossways, cover filo rectangles with baking paper, then with damp tea towel. Brush one filo rectangle with melted butter, roll 1 level teas of the nut mixture into log shape. Place log at short end of filo rectangle, roll to enclose mixture, folding in sides after first complete turn. Brush with melted butter. Repeat with the remaining mixture.

4. Place pastries, seam side down in oven trays. Bake about 15 mins.

5. Meanwhile, bring honey and remaining orange flower water to the boil in medium frying pan. Reduce heat, simmer, uncovered 3 minutes

6. Add hot pastries in batches to honey mixture, turning until well coated, drain on greased wire rack. Sprinkle with the sesame seeds. Cool before serving.

( I spread the melted butter over the full rectangle of the filo pastry, before rolling and then brushed the outside with butter. I rolled them one at a time in the honey mixture, I found if you put too many in at a time it didn't work as well)