

Xmas Filo Parcels with vanilla 'n' orange mascarpone – by Chef, Nancye Pirini

To make the filling:

10 each figs (cut into halves then quarters)
10 each apricots (thinly sliced)
Juice of orange and zest
100gm chopped roasted walnuts
Pinch of nutmeg
Pinch of ginger powder
Pinch of ground cloves
1 small cinnamon stick (or half of 1)
80gm white sugar
30gm brown sugar
150ml Verjuice cabernet Sauvignon (vinegar)
¼ chilli no seeds.



Place all ingredients in a medium size pot and bring to a light simmer. Continue to simmer for 12mins on a low heat. Take off the heat and let fuse for a further 20mins

Filo sheets x8
125gm of melted butter
Castor sugar 50gm
Ground almonds 50gm

Assembly

Lay the sheets of filo out with a pastry brush – dip into the melted butter and brush over the entire sheet – layer a new filo on top and again brush with butter continue the process until you have done 4x layers. Width ways cut the sheets into 3 pieces. On each piece, place a tablespoon size of the mix at the end of sheet and wrap into a pillow shaped parcel. Place onto a paper lined baking tray. Brush the top of the filo with butter again and sprinkle with ground almonds. Bake in the oven @ 165°C for 10-12mins or until golden brown.

Serve with Mascarpone, orange segments glazed in 50/50 sugar and Verjuice Cab Sav, that's brought to a simmer for 5mins then pour over the oranges when cooled.

