



RECIPE



Delice Cigars

made with Tunisian Brick Pastry & Syrian Glacé Fruit

Serves 4

Ingredients

- 150g **Delice de Bourgogne** without rind (discard) *Delice is a French triple cream cheese (substitute with any triple cream if not available)*
- 100ml thickened cream
- 30g butter
- 1 leaf (4g) Titanium Gelatine, soaked and squeezed
- 150g packet **Tunisian Brick Pastry**
- 100g hazelnuts, lightly toasted
- 50g **Syrian Glacé Clementines**, cut into segments
- 4 Figs, halved (or substitute for other fruits)

Method (Delice filling) NOTE: must be made in advance

- Heat cheese and thickened cream in small saucepan on very low heat, stirring gently until the cheese and cream are combined (never let the mixture boil).
- Remove from the heat and add softened gelatine, stir gently until gelatine has dissolved.
- Strain into a bowl, cover. Put into fridge to set (3 hours or overnight).

Method (Brick Pastry Cigars)

- Preheat oven to 170°C.
- Cut Brick Pastry into small squares (approx. 10 cm²).
- Paint squares lightly with butter.
- Wrap pastry around greased cannelloni baking tube.
- Place on baking tray joint side down and bake at 170°C for approx. 6mins or until golden brown.
- Gently slide Brick Pastry Cigars from tube and set aside to cool.

Assembly

- Remove Delice filling from fridge and scoop into a piping bag.
- Pipe mixture into cigars (easiest if you pipe cigar from one end then from the other end until full).
- Serve Delice Cigars with figs (if available), glacé fruit segments and toasted hazelnuts.

Recipe & Styling by
Tania Cusack

Photography & Artwork by
Michael Payne