

SWEETS

Morella flaons are a traditional sweet treat that you will simply love. Now you can make them at home!



Serves 4



Approximately
2 hours

INGREDIENTS

For the dough:

- 1/2 litre olive oil
- 1/2 litre high oleic oil
- 1/2 litre brandy
- 350 g sugar
- Enough plain flour to prevent the dough from becoming too soft or too hard

For the filling:

- 1 kg fresh ricotta cheese
- 400 g almonds
- 200 g sugar
- 200 g honey
- 8 egg yolks

Flaons de Morella



STEP BY STEP

1. Mix the dough ingredients together and knead the **ensuing mix** until it is a smooth, uniform dough. Roll it out flat and cut it into roughly equal parts.
2. For the filling, mix the ricotta with the almonds, sugar, honey and egg yolks.
3. Round and flatten each piece of dough **to form a disc**, onto which place just enough filling to allow it to be sealed.
4. To seal the pastries, take one edge of the dough circle, fold it over the filling and seal the top and bottom edges. You can form a decorative cord pattern around the border.
5. Once you have sealed all the pieces, place them on the baking tray and **sprinkle with sugar and a little cinnamon**.
6. Bake at **185-190 °C** for about **30-35 minutes** and leave to cool.