



## M'hancha (the snake)

**ingredients :** 1 dozen sheets filo pastry • 400 g skinned almonds • ½ teaspoon cinnamon  
• ½ glass orange flower water • Honey • 125 g caster sugar • Oil

### Preparation

Toast the almonds.

Grind the almonds finely with the sugar in the R2 cutter (preferably with a serrated blade). Add the cinnamon and sprinkle with orange flower water. Combine thoroughly and shape the paste into a long thin roll.

Lay out the filo sheets so that they overlap.

Place the almond paste on the pastry nearest you and roll the sheets up around this filling to obtain a long sausage shape.

Delicately coil this up like a snake.

Fry in hot oil until golden on both sides.

Drain, then immerse in melted honey.