

RICOTTA AND HONEY ROLL WITH ALMOND & ORANGE BLOSSOM



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Delattre Guillaume



Brouck Jean-Francois



Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

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- 1 pack filo pastry
- 200g ricotta cheese
- 60g honey
- 100g whole almond
- Olive oil

Methods and Directions

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- Preheat the oven at 180°C. Place 3 filo pastry sheets on the working table. Spread some olive oil



on the sheets. Then, spread the ricotta on it. Place the almond on top of the ricotta and coat it with honey.

- Roll it into a cigar shape. Bake for 12 minutes. Allow to rest and serve cold.