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# RICOTTA AND HONEY ROLL WITH ALMOND & ORANGE BLOSSOM



Food : Appetisers

## Ingredients

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

## Methods

- 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.