

Helen & Eleni Zeniou
Helen's European Cuisine



Greek Delight Shortbread with Orange Blossom

Ingredients

- 250g unsalted butter
- 300ml thickened cream
- 20ml vanilla essence
- 5g baking powder
- 400g plain flour
- 200g Turkish delight, cut into 8g pieces
- 75ml orange blossom water
- 25ml water
- Icing sugar for dusting

Makes
25

Method

1. Mix orange blossom water and water in a spray bottle ready for use when the pastries come out of the oven.
2. Mix butter, cream and add vanilla essence until they have lightened in colour and creamed well.
3. Sift together the baking powder and plain flour, then add to butter mix. Mix until combined well and mixture forms a dough.
4. Let the dough rest in cling film for 20 minutes in the fridge.
5. Roll out the dough until it's 5mm thick.
6. Measure a 150mm strip and cut into triangles with a base of 80mm wide.
7. Place an 8g piece of Turkish delight at the base of the triangle and roll up like a croissant.
8. Place finished pastry on a baking sheet and bake at 160°C for 12-15 minutes.
9. When pastries are cooked, spray with orange blossom water and cool.
10. After cooling, dust with icing sugar and serve.