

TRAVADOS – ALMOND HONEY TURNOVERS

Makes: 32 Pieces

Ingredients:

Dough:

½ cup Oil
¼ cup Sugar ¼ cup Water 2 cups Flour
¼ tsp Baking Soda

Filling:

5 oz (150g) Ground Un-blanchd Almonds
1½ Tbsp Honey
¼ Tsp Ground Cinnamon
2 Tbsp Water
Pinch Ground Cloves

Syrup:

1 cup Honey ½ cup Sugar ½ cup Water

Garnish:

Ground blanched almonds or sesame seeds

Method:

Mix the filling and set aside. Blend together the dough ingredients to give a soft oily dough. Knead just enough to make it workable – do not over do it. Divide the dough into 4 equal pieces then each of those pieces into 8 smaller pieces. Work each of the small pieces into a ball and press flat to give a 2½ inch (65mm) diameter discs. Place a teaspoon of the filling in each and fold over to close. A limited amount of cracking in the dough is expected – correct if excessive. Place on an oiled baking pan or on a paper lined pan and bake for about 25 minutes. The pieces should hardly have any color. Allow to cool. Prepare the syrup and bring to a boil. Add several of the baked pieces at a time and boil for three minutes. Remove and allow to drain. Garnish the pieces while the syrup is still wet with ground blanched almonds or toasted sesame seeds.

