

## Morocco M'hench (Sweet Pistachio Serpentine Pastry)

¾ Pound pistachios

4 Dried figs

1 ¼ Cup sugar

1 ½ Teaspoon ground cinnamon

2 Tablespoons orange blossom water

8 Sheets or so of phyllo dough

¼ Cup butter, melted

1 Egg yolk mixed with 1 tablespoon heavy cream

1 Tablespoon Powdered sugar for sprinkling on top

In a food processor, grind pistachios with sugar and cinnamon until it's finely ground and starts to stick together. Add orange blossom water and figs then process to a paste.

Pre-heat oven to 350.

Place a layer of phyllo dough on worktable so that it runs long sideways, not up and down. Brush with butter. Place another layer of phyllo on top and brush again with butter. Divide the pistachio paste into 4 equal parts. Roll each part into a long thin snake and place one on the bottom third of the phyllo dough. Roll into a long thin roll. Place onto a heavy baking sheet that is lightly brushed with butter. Gently curve the roll into a snake.

Repeat with the remaining phyllo dough and pistachio paste so that you have 4 pastries. Bake 20 minutes until golden brown. Serve warm or cold, sprinkled with powdered sugar.