

## Gazelle horns

**Preparation time:** 30 minutes

**Cooking time:** 30 minutes

### Ingredients (for 4 people):

- 5 - 6 tablespoons of white flour
- 2 tablespoons melted butter
- 2 tablespoons orange flower water
- 1 large egg
- a pinch of salt
- 2 tablespoons of icing sugar
- 150g of finely ground almonds
- 2 tablespoons of icing sugar
- 2 tablespoons orange blossom flower
- 2 tablespoons of melted butter
- 1/2 tea spoon of cinnamon
- A pinch of crushed Arabic gum mixed with a pinch of crushed juniper berry

### Preparation

#### Almond paste

Combine all the ingredients for the almond paste in a bowl until smooth and creamy; divide the paste into 16 pieces. Take each piece and roll it between your hands to make a cylinder (sausage) about 7 cm (2  $\frac{3}{4}$  in) long; repeat until you have rolled out all 16 portions.

#### Pastry

Combine the flour and salt. Place the melted butter, orange flower water and one egg in a bowl; add the flour and salt mixture; mix to form a soft dough; Knead the dough until elastic. Place on a floured work surface and roll out to a very thin rectangle; cut into strips 7.5 (3") wide. Lay a cylinder of almond paste on each strip of pastry, 2 cm (1") from the edge, spacing them 3 cm (1  $\frac{1}{2}$ ") apart.

Moisten the other side of the pastry strip with a pastry brush; fold the strip in half to enclose the almond paste and press all around the filling to seal. With a fluted pastry wheel, cut each pastry into a half circle, pushing in the right side to form a crescent;

Place on a buttered and floured baking sheet; brush with the remaining egg yolk combined with a few drops of water. Bake in a 180°C (350°F) oven for 15 to 20 minutes or until lightly golden;

Enjoy!