



Cherry & Ricotta Filo Log



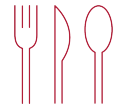
DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8

Ingredients

Filling

- 350 g ricotta cheese
- 1/2 cup caster sugar
- 1 tsp ground cinnamon
- 1/2 cup almond meal
- 1/2 cup pistachios, unsalted, shelled and roughly chopped
- 1 egg, lightly beaten
- 1/2 cup plain flour
- 175g fresh cherries, pitted OR Morello cherries, drained

Pastry

- 1/2 cup dry breadcrumbs
- 1/3 cup caster sugar
- 1 tsp ground cinnamon
- 6 sheets of filo pastry
- 100 g unsalted butter, melted

Method

Set oven to CircoTherm® at 190°C.

In a bowl, mix the ricotta, sugar, cinnamon, almond meal and pistachios together. Add the egg and mix to combine. Dust the cherries in the flour and shake to remove the excess. Set aside.

Combine the breadcrumbs, sugar and cinnamon in a small bowl and set aside. Lay the first sheet of filo on your benchtop. Brush with melted butter and sprinkle with a light sprinkle of the breadcrumb mixture. Place another sheet of filo on top of the first one and repeat the process with remaining filo and breadcrumb mixture, keeping some of the mixture aside for the top.

To assemble the log, spread the ricotta mixture across the short side of the pastry, leaving a 3cm border at the edges. Scatter the flour-dusted cherries over the ricotta mixture and press gently into the mixture. Roll the pastry up widthways to form a log, being careful not to tear the pastry. As you roll the pastry, tuck in the edges to seal. Brush the log with the remaining melted butter and the last of the breadcrumb mixture. Place onto a universal tray lined with baking paper.

Place the log into the oven for 20-25 minutes or until the pastry is crisp and golden. Remove and leave to cool on a cake rack.

While the log is cooking and cooling, make the cherry reduction and sugared cherries for the garnish. For the reduction, combine cherries, caster sugar, cherry liqueur and water in a saucepan. Bring to the boil on a cooktop at induction level 9 or high gas flame. Reduce to a simmer on induction level 6 or medium level gas flame and cook until mixture begins to look a little syrupy – around 6 minutes.

Combine the cornflour and extra water and pour into the cherry reduction. Stir continuously until the mixture thickens slightly. Simmer for a further 2 mins. Set aside to cool.

Cherry Reduction

200g fresh cherries, pitted OR Morello cherries, drained
¼ cup Caster sugar

1 tbsp cherry Liqueur

100ml water

1tsp cornflour mixed with 1 tbsp water

For the sugared cherries, dip each cherry into the whisked egg white, then dip into the sugar. Leave to set on a tray lined with baking paper.

To serve, top the log with the sugared cherries and drizzle over a little of the cherry reduction. Serve the remaining cherry reduction on the side. Slice into 8 portions and add a dollop of thick cream or ice-cream per serve if you wish.

Sugared cherries

100g fresh cherries

1 egg white, whisked gently

¼ cup caster sugar

Notes
