



ANARI CREAM

🔪 5 min ⌚ 50 min 🌿 easy 🍽️ 10 servings

INGREDIENTS

14 fyllo pastry sheets
135-175 g sugar (depending on your preferences)
100 g walnuts
1000 g anari, unsalted, cut into pieces
1 tsp cinnamon, powder
1 tbsp blossom water
40 g honey
1000 g fresh cream, min 30% fat

USEFUL ITEMS

bowl
large bowl
large deep bowl for serving

PREPARATION

1. Preheat oven to 180°C. Line two baking trays with baking paper and set aside.
2. Separate one by one the fyllo pastry sheets, crunch them up and place into prepared baking trays. Bake in preheated oven (180°C) until golden. Set aside to cool down.
3. Place sugar into mixing bowl and grind **15 sec/speed 10**. Transfer to a bowl and set aside.
4. Place walnuts into mixing bowl and chop **3 sec/speed 5**. Transfer to a bowl and set aside.
5. Place anari, cinnamon, blossom water, 20 g honey and mix **20 sec/speed 5** with the aid of spatula. Transfer to a large bowl and set aside.
6. **Insert butterfly whisk. Add** fresh cream and whip **speed 3**, without setting a time, until desired stiffness is achieved, watching carefully to avoid over-whipping. **Remove butterfly whisk.** Fold gently whipped cream with anari mixture and set aside.
7. Crumble and spread evenly 1/3 of pastry sheets into a large deep bowl. Cover with 1/3 of cream and garnish with another 1/3 of crumbled pastry sheet. Cover with remaining 2/3 of cream and garnish with 1/3 remaining crumbled pastry sheets. Refrigerate for 40 minutes.
8. Garnish with chopped walnuts and remaining 20 g honey before serving.

TIP

Anari is a form of curd cheese similar to ricotta.