HOW TO MAKE

Pastilla de poulet aux amandes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
• 1 lb of chicken (no bone) • olive oil • 4 small onions • 1 nice bunch of cilantro • 1 large bunch of flat parsley • ½ teaspoon each: salt, pepper, cinnamon, sugar, ginger • 1 pinch saffron • 5 eggs • ½ lb almonds • 3 oz powdered sugar • ½ teaspoon cinnamon • 1 TBS orange blossom water • 4 oz butter • filo dough	1	Mince the onions. Chop the herbs. Cube the meat very small. Heat the olive oil and add the onions, once wilted add the chicken, the herbs, salt, pepper, sugar, spices. Add the eggs mixing well. Cover and cook for 10 minutes. Stir well. Remove from burner.	• 1 lb of chicken (no bone) • olive oil • 4 small onions • 1 bunch of cilantro • 1 large bunch of flat parsley • ½ teaspoon each: salt, pepper, cinnamon, sugar, ginger plus pinch saffron • 5 eggs • ½ lb almonds • 3 oz powdered sugar • ½ teaspoon cinnamon • 1 TBS orange blossom water • 4 oz butter • filo dough	« For a festive version try with quails or pigeons...»
	2	Toast the almonds, add the cinnamon, the sugar and the orange blossom water. Combine with chicken mix.		
	3	Melt the butter. In the cooking pan place a disk of parchment paper and on top 4 layers of buttered filo dough. Cut the filo so it will be possible to fold it back on top of the stuffing. Add a layer of stuffing, one more layer of filo, the remainder of the stuffing and cover with the filo. Cook in a 400 degrees oven for about 20 minutes (check the coloring).		
	4			