

Pastilla

This recipe originally comes from Zina Komonski, a lady in her 90s who lived in Sydney. This is an old Russian Jewish recipe and was handed down by her great-great grandmother in Russia. Lynette MacDonald, a Thermomix consultant in Australia adapted this recipe for the Thermomix, and now we're able to enjoy it in South Africa!

NB: Suitable for both TM5 and TM31

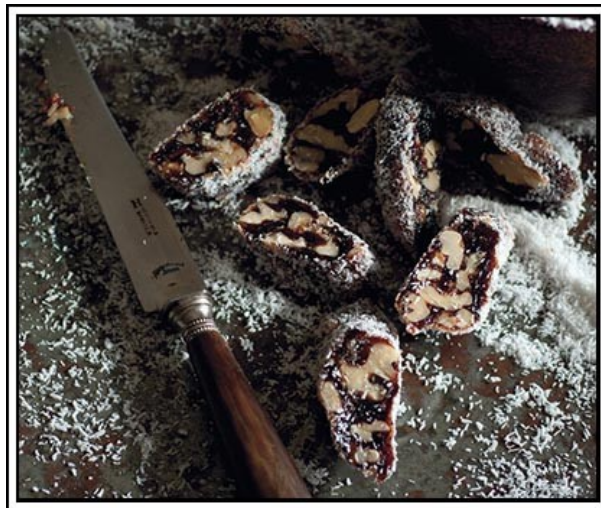
Preparation Time: 10 min

Cooking Time: 80 min

Serves: 8 logs

Ingredients

500g pitted prunes
375g sugar
1 tsp lemon juice
1 tsp honey
300g walnuts
125g desiccated coconut



Method

1. Place prunes in TM bowl and mince for **25 sec/speed 8**.
2. Add sugar and 15g water and cook **20 min/90°C/speed 1**, scrape down sides of TM bowl after 5 minutes, making sure there is no sugar up the sides of the bowl.
3. Check to make sure the sugar has completely dissolved, add the lemon juice and honey and cook for **50 min/100°C/speed 1** with the MC (measuring cup) removed.
4. Add the nuts and cook for a further **10 min/100°C/reverse/speed 1**.
5. Remove from TM bowl – be careful because this will be hot and sticky.
6. Spread the coconut over a board, tray or silicon mat. Place tennis ball size spoonfuls of the mixture onto the coconut. When cool enough to handle, roll each mound into a sausage shape, so it becomes a smooth log covered in coconut. Wrapped in foil, glad wrap or baking paper and refrigerate until cold.
7. Keeps well, terrific with cheese!

Cook's Tips

- Use pecan nuts or walnuts if preferred
- Goes well with cheese or coffee

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