

Banana and Almond Filo Parcels with Passion Fruit Cream

Ingredients

Melted butter, for greasing
1/2 cup slivered almonds
3 sheets filo pastry
2 1/2 tbs butter, melted
3 bananas, peeled, thickly sliced
1 1/2 tbs brown sugar
1/2 tsp ground cinnamon

passionfruit cream

5/8 lb fresh ricotta
1/4 cup thin cream
1/4 cup icing sugar
4 passion fruit, halved, pulp removed

Preheat oven to 400°f. Brush 6 large (1-cup) muffin pans with melted butter to grease. Spread almonds over a baking tray. Bake in preheated oven for 3-4 minutes or until golden. Cut the filo sheets in 1/2 lengthways and then cut each strip evenly into 4 pieces. Line each pan with 4 pieces of filo layered at right angles, brushing each with a little melted butter first. Divide bananas among filo cases. Sprinkle with sugar and cinnamon, and then the almonds. Fold in the filo to enclose the filling. Bake in preheated oven for 15-20 minutes or until golden. Meanwhile, to make the passion fruit cream, use electric beaters to beat the ricotta, cream, icing sugar and passion fruit in a medium bowl until combined. Serve the filo parcels immediately with the passion fruit cream.