

Klaicha (date-filled pastry)

Ingredients

500g plain flour
80g caster sugar
250g unsalted butter, cubed
3 tsp rosewater
60ml water
250g stoned dates
2 tbsp butter

Method

1. Preheat the oven to 180C/360F.
2. Make the pastry by rubbing the butter into the flour and sugar.
3. Sprinkle over the rose water, add the water and mix to make a firm dough.
4. Wrap the dough in cling wrap and leave to chill in the fridge while you prepare the dates.
5. Chop the stoned dates and sauté them in butter.
6. When the dates are cool, take some of the pastry dough and make a round ball the size of a large walnut. Flatten in the hands, add some cooled dates and fold over into a small crescent.
7. Prick the edges with a fork.
8. Bake in the oven for 30-35 minutes until golden brown.