

Aumônière of summer fruits and Lavandula with fresh basil



Informations

People : 4

Preparation : 45 min.

Cooking time : 25 min.

Ingredients

- 150 g Lavandula
- 8 sheets filo pastry
- 1 small pineapple
- 2 oranges
- 2 kiwis
- ½ bunch basil
- 20 g sugar
- 30 ml olive oil

Preparation steps





1. Cut half of the fruits into small evenly sized cubes.
2. Fry in olive oil and sprinkle lightly with sugar.
3. Overlay two sheets of filo on the countertop.
4. In the centre of the filo, place a spoonful of fried fruits, 50 grams of grated cheese without the rind, and a few basil leaves.
5. Fold the pastry to form a pouch shape (aumônière).
6. Preheat the oven to 180°C and bake the aumônières for 15 minutes.
7. Meanwhile, cut the rest of the fruits carpaccio style and arrange them on plates.
8. When the aumônières are golden brown, position them at the centre of the fruit carpaccios.
9. Serve hot-cold.

? **Tips and Ideas:** Make this recipe using summer vegetables: aubergine, tomato, courgette and peppers.