



Fruit Leather & Walnut Rolls

Fruit leather, pestil in Turkish, is popular all over the Middle East and Eastern Europe. It's fruit juice or pulp that's been dried into chewy strips, originally to preserve excess summer fruit for winter. It's pastel in Armenian, pastilos in Greek and is also known as bastik in some parts of Turkey. Grapes, apricots, plums, apples, pears, mulberries - any juicy fruit can be used to make this tasty, healthy snack. I've tried making my own, but it's a lot of work when you can buy the real thing from Middle Eastern grocery stores and even supermarkets. Somer Sivrioglu has a recipe for pestil in his cookbook *Anatolia* if you'd like to try your hand at it ... otherwise, like me, you can just take inspiration from what he does with it and roll it around a delicious filling of dried fruit and walnuts to make these bite-sized treats. I love the combination of apricot leather and dried apricots, but feel free to use whatever leather and dried fruits you like.

Makes 8 pieces

INGREDIENTS

- 10g sun-dried apricots
- 1 x 125g piece apricot fruit leather (about 20 x 15cm)
- 50g shelled walnuts

METHOD

1. Place apricots in a small bowl, cover with boiling water and set aside for 10-15 minutes.
2. Drain well and pat dry,
3. Place in a food processor with walnuts and pulse to form a coarse paste.
4. Place fruit leather horizontally on a sheet of baking paper.
5. Squeeze walnut mixture into a couple of logs and lay them end to end across the top of the leather, leaving a 2cm margin at the top.
6. Mould them together and stretch the filling to the ends of the rectangle forming a log of roughly even thickness.
7. Fold the top margin of the leather over the filling and roll up tightly to form a log.
8. Use a hot damp knife to cut into 8 pieces.