

## LADIES' FINGERS (daktyla)



[http://sigatakastana.blogspot.com/2013/02/blog-post\\_1.html](http://sigatakastana.blogspot.com/2013/02/blog-post_1.html)

### Ingredients (serves 30)

Dough

8 cups flour

1 cup oil

salt

2 1/2 cups water (approximately)

Filling

400g finely chopped almonds

1 tsp cinnamon

1-2 tbs sugar

3-4 tbs citrus blossom water

Syrup

4 cups sugar

3 cups water

1/2 tsp lemon juice

1 cinnamon stick

3-4 cloves

1-2 tsps citrus blossom water

Olive oil for deep frying

### Preparation

1. Sift the flour and rub in the oil.
2. Add the salt and water and knead to a firm dough.
3. Cover and stand for 1/2 - 1 hour.
4. Roll out the dough into a thin sheet and cut into 8X12 cm rectangles.
5. Mix well all the ingredients for the filling.
6. Put a teaspoon of filling at the edge of the rectangle and roll into a sausage shape.

7. Press the two ends with a fork to seal.
8. Fry in hot oil until golden brown and then drain on absorbent paper.
9. Dip in cold syrup for a few seconds, drain and transfer to a plate.

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