Figolla recipe

Figolla is a traditional sweet almond Easter cake covered in icing or chocolate and decorated with half a chocolate Easter egg in colourful foil on the top. They are usually in Christain traditional shapes such as fish but recently new forms have been added to the traditional such as; cars, lambs and butterflies.

MAKES 10 (using a 10cm biscuit cutter)

Ingredients
500g plain flour, sifted
1½ tsp baking powder
400g caster sugar
2 lemons, zested
250g unsalted butter, chopped
3 egg yolks

For the almond paste
320g pure icing sugar, sifted
400g almonds, ground
400g caster sugar, sifted
2 drops of orange blossom water
grated rind of a small lemon
1-2 egg whites

To finish
Glacé icing
Royal icing
10 small Easter eggs

Instructions
Make the pastry by placing the flour, icing sugar and baking powder in a food processor and pulse to combine. Add butter and pulse until mixture resembles fine crumbs.
Add egg yolks, lemon zest and orange blossom water and process until mixture just comes together.
Turn out onto a clean work surface, shape into a disc and wrap in plastic wrap.
Refrigerate for 2 hours.

Divide pastry in half.
Roll out one sheet between two pieces of baking paper to 2 mm thick.
Using a 10 cm decorative biscuit cutter, cut out 10 biscuits.
Repeat with remaining pastry to create 20 in total.
Place on lined oven trays and refrigerate for 30 minutes.
Preheat oven to 170°C.

Add the sugar, orange flower water and lemon rind to the ground almonds. Using the same biscuit cutter, cut out 10 shapes.
Place the almond paste on top of 10 of the pastry shapes, then cover each with a remaining pastry shape. Press gently to seal.
Return to lined trays and place in the oven.
Bake for 15 minutes or until golden. Transfer to a wire rack to cool completely.

When cold, coat with glacé icing, then decorate with royal icing in a different colour. While the icing is still soft, press a small foil-wrapped Easter egg in the middle of each shape.