

## CARAMELISED MANDARINE TRIANGLES

<i>Ingredients</i>	<i>Equipment</i>
Olive Oil	Large Mixing Bowl
220 Grams Cream Cheese	Small Mixing Bowl
¼ Cup Icing Sugar	Cup Measure
Filloy Pastry	Pastry Brush
See Caramelised Mandarine Recipe	Sifter
	Lined Baking Tray
Makes approximately 9 triangles	

### *What to do*

1. Put cream cheese into the large mixing bowl
2. Add ¼ cup icing sugar and mix well.
3. Remove the filloy sheets very gently from the packet
4. Pour olive oil into the small mixing bowl
5. Put a sheet of filloy on a flat surface, brush with olive oil and sift a little icing sugar on top of the filloy sheet.
6. Lay another sheet of filloy on top and brush with olive oil.
7. Cut the filloy pastry into 3 even strips lengthways.
8. Put a dollop of the cream cheese mixture at the end of each strip and pour the caramelised mandarins on top.
9. Fold up the pastry around the filling to form triangles.
10. Repeat steps 5, 6 and 7 three times
11. Bake for 12-15 minutes or until golden and crisp
12. Serve dusted with icing sugar.