

# Phyllo Pie With Cardamom Frangipane, Cherry And Pistachio Filling And Decorated With Edible Flowers

## Ingredients:

Difficulty: Easy

(makes 1 pie in 24cm pie dish)

6 phyllo sheets\*

70 gr. butter, melted and slightly cooled

113 gr. butter cut in cubes, softened in room temperature

1 dl + 5 tsp (or 1/2 cup) sugar

1 large egg

2.5 dl (or 1 cup) almond flour (finely ground almond)

1 tbsp all-purpose flour

a pinch of salt

2 tsp ground cardamom

100 gr. cherries cut in half (I used cherries in jar\*\*)

4 tbsp toasted pistachios

15-20 edible flowers\*\*\* (optional)

recommendation: zest of 1 orange will be a great addition as well. I was going to use it but I simply forgot to buy an orange.

\*I buy mine, the one you see in ingredients photo, in Kimene Market. You can also find them in Alanya Market or Ararat Bazaar. Try to find this brand especially (Au Ble D'Or) because this one is not extremely soft and thin (but if you can't, others will work fine too).

\*\*You can find jarred cherries in big markets like Food Market Stockmann, K-market Kamppi or Heinon Tukku.

\*\*\*You can find edible flowers in Food Market Stockmann, K-market Kamppi (sometimes) and Heinon Tukku.

## Instructions:

1. Preheat the oven to 180C. Grease a 24cm pie dish generously with butter. Prepare the phyllo sheets with 70 gr. melted butter as in steps 3, 4 and 5 in my recipe for phyllo pumpkin pie (<https://mydearkitcheninhelsinki.com/2018/09/23/pumpkin-pie-with-phyllo-crust-autumn-continues/>) and then put them on the pie dish to turn into the crust as in step 6 of the same recipe. Do not use all the melted butter and save some for step 7.

2. In a mixing bowl, put 113 gr. softened butter and granulated white sugar and beat for 3-4 minutes until creamy. Scrape the sides if needed.

3. Add egg and continue beating for 2 more minutes and then scrape the sides.

4. Add almond flour, all-purpose flour, pinch of salt and cardamom and beat until all ingredients are well mixed. Again, scrape the sides if needed.

5. Put aside 4-5 of the cherries and 5-6 of the pistachios. Fold in the rest of the cherries and pistachios gently.

6. Transfer the filling into the phyllo pie crust evenly using a spatula. Spread the cherries and pistachios you set aside on top of the filling.

7. I forgot to take the photos of this step: brush the remaining melted butter on the edges of the phyllo crust (an example is on step 10 of the phyllo pumpkin pie recipe). Put in the middle section of your oven and bake for 20 to 25 minutes, until golden brown. Take out of the oven and let it cool for 5 minutes, then arrange the edible flowers on top gently in any way you like. Because the pie is still hot, the flowers will nicely stick on the pie. Let the pie for about 30 minutes at least (or even more if you can, if possible) and then serve (when it's too warm, it may feel too heavy). Enjoy!