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Ingredients (Makes 8)

-  1 Banana Sliced
-  1 Mango – Peeled, Stoned and Diced
-  Juice of 1 Lemon
-  1 Cooking Apple, coarsely grated
-  6 Dried Dates – Stoned and Chopped
-  50g Dried Pineapple – Chopped
-  50g Sultanas
-  50g Soft Light Brown Sugar
-  1 teaspoon Ground Mixed Spice
-  8 Sheets of Filo Pastry
-  200ml Clarified Butter
-  Icing Sugar to serve

Method:

-  In a bowl, mix the banana and mango with the lemon juice to prevent discolouration
-  Add the apple, dates, pineapple, sultanas, sugar and spice and mix well
-  To make the parcels, cut each sheet of filo pastry in half to make 16 squares
-  Lightly brush 3 squares of pastry with butter and place one on top of the other
-  Spoon some fruit filling into the centre, gather the pastry up over the filling and roll into a parcel
-  Place the parcel onto a lined baking tray and lightly brush over with butter
-  Repeat this process with the remaining pastry and filling
-  Bake for approximately 25 minutes at 180 degrees Celsius until they are golden brown and crisp
-  Serve dusted with sifted icing sugar and a scoop of ice cream