

Fruit Turnovers in Phyllo with Rose Petals

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Ingredients: Makes 1 Turnover

1 sheet Phyllo Dough
1 Rd. Tbs Cheesecake or Goat Cheese
1/4 cup Berries
1 Tbs Butter (or Veggie Spray or Canola Oil)
2 tsp Sugar

Procedure:

Preheat oven to 350°F.

Lay a sheet of Phyllo on flat surface. Brush with 1 Tbs of butter or spray with veggie or canola oil. Randomly lay dark red rose petals over the surface.

Sprinkle dough evenly with 1 tsp of sugar. Fold dough into thirds lengthwise. Again, brush with butter or oil and sprinkle 1 tsp of sugar.

Place a rounded Tbs of goat cheese or cheesecake at one end of the dough, top with 1/4 cup fresh berries (blueberries, raspberries or strawberries). Fold the dough over like a flag fold, to create a triangle.

Bake in the middle of preheated oven at 350°F until crisp, but not brown.

This technique is good for savory hors d'oeuvres using leftovers such as stews, shredded meats, cheeses and vegetables.

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