

Pastry- Silk-Screen Pastry

Show: Oct 27th

Ingredients:

4 turnovers
2 sheets Phyllo Dough
1/2 cup Blue Cheese, crumbled
1 Large Portobello Mushroom, sautéed in oil and salt and pepper
1/4 cup Flat-leaf Parsley, whole leaves
5-6 Chives
Oil or butter

Procedure:

Pre-heat oven to 375° F.

Combine blue cheese and mushrooms together, set aside.

Lay out a sheet of Phyllo dough (follow instructions on box for care and defrosting) and spray with vegetable oil. Spread, in an artistic fashion, the parsley and chives and spray with vegetable oil.

Lay over another sheet of Phyllo dough and press lightly and evenly. Spray again with vegetable oil. Spread the Phyllo dough out in front of you horizontally and cut with scissors, vertically, into quarter strips.

Place a rounded Tbls of the cheese mixture on the bottom end of a strip and fold it into each of these four strips in triangles, as you would a flag-fold. Brush with butter or spray with vegetable oil.

Place on a baking sheet and bake in oven for about 10-minutes or until golden brown.

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