



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2016 Selections

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B'stilla Chicken Phyllo Rolls With Dipping Sauce

32 Pieces. Pair with 2012 Peterson Zero Manipulation.

Ingredients:

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|---------------------------------------------|---------------------------------------------------------------|
| 1 small onion diced | 3/4 cup low-sodium chicken broth |
| 1 tablespoon olive oil | 1/2 cup water |
| Pinch of salt | 1 (3-inch) cinnamon stick |
| 3/4 teaspoon ground cumin | 1/4 cup sliced almonds, toasted, cooled, and coarsely chopped |
| 1/2 teaspoon ground ginger | 2 large eggs, lightly beaten |
| 1/2 teaspoon turmeric | 1 stick (1/2 cup) unsalted butter, melted |
| 1/2 teaspoon black pepper | 8 (17- by 12-inch) phyllo sheets, thawed if frozen |
| 1/4 teaspoon ground coriander | 1 teaspoon ground cinnamon |
| 1 1/4 lb chicken thighs with skin and bones | 2 teaspoons brown mustard seeds |

Filling:

Cook onion in oil along with salt, cumin, ginger, turmeric, pepper, and coriander in a 3-quart heavy saucepan over moderate heat, stirring, until softened, about 5 minutes. Add chicken, broth, water, and cinnamon stick and simmer, covered, turning chicken over once, until meat is very tender, about 45 minutes total. Transfer chicken to a bowl, reserving cooking liquid.

When cool enough to handle, shred chicken, discarding skin and bones, and transfer to a large bowl. Transfer cooking liquid to a 2-cup glass measure (do not clean saucepan) and let stand 1 minute, then skim off fat and discard cinnamon stick. Return liquid to saucepan and simmer over moderately high heat, uncovered, until reduced to about 1/4 cup (liquid will look like a glaze in bottom of pan), about 8 minutes, then stir into shredded chicken along with almonds.

Reserve 2 tablespoons beaten egg for egg wash. Lightly season remaining egg with salt and pepper, then cook in 1/2 tablespoon butter in an 8- to 10-inch nonstick skillet over moderately high heat, stirring, until just set but still slightly soft. Stir scrambled egg into filling.

Procedure:

Put oven racks in upper and lower thirds of oven and preheat oven to 450°F.

Put 1 phyllo sheet on a work surface, keeping remaining phyllo covered with overlapping sheets of plastic wrap and a damp kitchen towel, and brush generously with some melted butter. Evenly sift 1/4 teaspoon cinnamon over buttered phyllo using a fine-mesh sieve, then top with another phyllo sheet and generously brush with butter.

Halve buttered phyllo stack crosswise, then arrange 1 half with a long side nearest you. Spread 1/4 cup chicken filling in a narrow strip along edge nearest you, then roll up filling tightly in phyllo, leaving ends open. Transfer roll, seam side down, to a cutting board set inside a baking pan (to help contain mustard seeds when sprinkling). Make another roll with remaining half stack. Make 6 more rolls in same manner, transferring to cutting board.

Lightly brush top of rolls with egg wash and immediately sprinkle with mustard seeds, pressing lightly on seeds to help adhere. Cut each roll crosswise into 4 pieces and arrange pieces 1 inch apart on 2 baking sheets. Bake, switching position of sheets halfway through baking, until phyllo is golden brown, about 12 minutes total

Rolls can be assembled and cut (but not coated or baked) 2 weeks ahead and frozen, wrapped well in plastic wrap. Coat frozen rolls, then bake (do not thaw) in a preheated 350°F oven about 20 minutes.

