



Total Locals Club

Recipes for pairing with Total Locals
Club October 2016 Selections

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Holiday Phyllo Appetizer Strudel

Makes 16 pieces

Ingredients:

- 1 tablespoon butter
- 2 tablespoons finely chopped shallots
- 1 clove minced garlic
- 2 cups sliced mushrooms
- 1 Granny Smith apple, peeled, cored and diced
- 1 teaspoon brandy
- 2 tablespoons Madeira wine
- 2 ounces softened cream cheese
- 1/4 cup sour cream
- 1 egg lightly beaten
- 1/2 cup canned chestnuts, diced
- 1 cup fresh Brussel sprouts, cooked and shredded
- 1/2 teaspoon chopped fresh thyme
- 1/2 teaspoon caraway seeds
- Salt and pepper to taste
- 1/4 cup breadcrumbs
- 20 sheets Fillo Dough (9 x 14) thawed
- 1/4 cup melted butter
- 2 teaspoons poppy seeds

1. In medium saucepan, over low heat, melt 1 tablespoon butter. Add shallots, garlic and mushrooms. Stir, cover and heat for 5 minutes. Add apple, brandy and Madeira. Cook until all liquid has evaporated, stirring occasionally. Cool.
2. In medium bowl, combine cream cheese, sour cream and egg. Add chestnuts, brussel sprouts, thyme, caraway seeds, salt and pepper. Mix in cooled apple mixture. Fold in breadcrumbs.
3. Lay a sheet of the fillo dough on a work surface, spray the fillo generously with cooking spray. Sprinkle each layer with poppy seeds, reserving 1/2 teaspoon to sprinkle on top of rolled strudel Repeat 7 times more stacking each fillo sheet on top of the previous. Repeat with the remaining fillo sheets to create two eight-sheet sets.
4. Spread the apple-vegetable cheese filling along the short side on the fillo. Roll the fillo up over the filling. Fold the left and right end over 1 inch and then roll to the end of the fillo to form a strudel. Roll the strudel up to the end of the fillo dough. Repeat with the other fillo set and the remaining filling..
5. Score top of rolled strudel into 8 equal portions. Brush with butter, sprinkle with poppy seeds and place seam side down on ungreased cookie sheet. Bake in preheated 350°F oven for 30 to 40 minutes or until golden brown.
6. Tip: The filling can be prepared ahead of time and refrigerated.

